

Long Livo

Chocolate Strawberry Yogurt Clusters Recipe

15 min Prep time	**15 min** Total time	**6** Servings
Easy Difficulty	**American** Cuisine	**Snack** Course

Ingredients

Main Ingredients

- [ ] 2 cups plain Greek yogurt
- [ ] 1 cup fresh strawberries, thinly sliced
- [ ] 1/2 cup dark chocolate chips
- [ ] 2 tbsp honey or maple syrup
- [ ] 1 tsp lemon zest
- [ ] Pinch of sea salt flakes

Optional Add-Ins

- [ ] 1 tbsp toasted almond slivers
- [ ] 1 tsp vanilla extract

Instructions

1. In a medium bowl, whisk together Greek yogurt, honey, lemon zest, and vanilla if using, until smooth and fragrant.
2. Gently fold in the sliced strawberries, being careful not to crush them; the mixture should stay speckled with pink.
3. Melt the dark chocolate chips in a double boiler or microwave, stirring until glossy; set aside to cool slightly.
4. Line a tray with parchment paper. Drop spoonfuls of the yogurt-strawberry mixture onto the paper, then drizzle each with melted chocolate and sprinkle sea salt and optional almond slivers.
5. Place the tray in the refrigerator for 10-15 minutes, or until the chocolate sets and the clusters are firm.

Nutrition per serving

180 kcal	8 g	22 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the yogurt seems too loose, strain it through cheesecloth for 30 minutes.
- For extra shine, brush the chocolate with a tiny amount of coconut oil before chilling.
- These clusters are perfect for lunchbox treats; just pack them in a small container.