

Sweet & Salty Chocolate Strawberries



Del Fresco
Pure



Yield: 16 servings

Prep Time: 20 minutes

Total Time: 30 minutes

The sweet and salty combination is amazing on these chocolate dipped YES!Berries covered in crushed pretzels! We created two different options, but you could just choose one if that suits you best.

Ingredients:

- 2 packages of YES!Berries Your Everyday Snack!®
- ½ cup pretzels, crushed
- ½ cup white chocolate coated pretzels, crushed
- 1 ½ cup dark chocolate chips
- ½ cup white chocolate chips

Directions:

1. Rinse strawberries and pat dry with a paper towel. Lay flat to air dry.
2. Place pretzels in separate Ziploc bags and crush with a rolling pin, set aside.
3. Place chocolate chips in separate glass bowls and microwave until melted.
4. Dip the strawberries into the melted chocolate, followed by the crushed pretzels in whatever combination you desire. Use the rest of the chocolate to drizzle over the strawberries.
5. Let dry on a tray covered with parchment paper before serving.
6. Place each strawberry on a decorative muffin liner for presentation and serving convenience.

Cooking Tips:

Make sure that your berries are washed but then very dry before you begin.



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Serving Size: 1, Servings Per Recipe: 16, Amount Per Serving: Calories 99, Total Fat 5g (6% Daily Value), Saturated Fat 3.1g (15% Daily Value), Cholesterol 1mg (0% Daily Value), Sodium 39mg (2% Daily Value), Potassium 50mg (3% Daily Value), Carbohydrate 14.4g (5% Daily Value), Dietary Fiber 0.5g (2% Daily Value), Sugars 10.6g, Protein 1.4g.