



Way-Good Watermelon Pizza



1/4th of recipe (1/2 of pizza): 128 calories, 2g total fat (1.5g sat. fat), 62mg sodium, 24g carbs, 1.5g fiber, 18g sugars, 5.5g protein

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Prep: 15 minutes



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Ingredients

3/4 cup fat-free plain Greek yogurt
2/3 cup natural light whipped topping (like [Skinny Truwhip](#) or [So Delicious Dairy Free CocoWhip! Light](#))
1 packet no-calorie sweetener (like Truvia)
1/2 tsp. vanilla extract
Dash salt
Two 1-inch-thick round seedless watermelon slices (cut from the center of a medium to large watermelon)
3/4 cup sliced strawberries
1/3 cup blueberries
Optional garnish: fresh mint

Directions

In a medium bowl, mix yogurt, whipped topping, sweetener, vanilla extract, and salt.

Spread yogurt mixture over both watermelon slices, leaving 1/2-inch borders.

Top with strawberries and blueberries. Slice into wedges.

MAKES 4 SERVINGS

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