



Chocolate & PB Stuffed Strawberries



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Entire recipe: 148 calories, 4.5g total fat (1.5g sat. fat), 187mg sodium, 21.5g carbs, 5.5g fiber, 11.5g sugars, 10.5g protein

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Prep: 10 minutes



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Ingredients

1/4 cup [powdered peanut butter](#)
6 large strawberries
1 tsp. mini semi-sweet chocolate chips

Directions

In a medium bowl, combine powdered peanut butter with 2 tbsp. water. Mix until smooth, uniform, thick, and creamy. If needed, add water in 1-tsp. increments and mix again.

Slice the stem ends off the strawberries, about 1/2 inch below the stem, revealing an opening in each berry. Use a narrow spoon to remove about half of the flesh inside each berry, allowing room for filling.

Spoon peanut butter mixture into the bottom corner of a plastic bag, snip off the tip of that corner to create a small hole, and pipe mixture through the hole into the strawberries.

Lightly press chocolate chips into the filling.

MAKES 1 SERVING

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