



Honey Almond Crunchettes



1/5th of recipe (3 crunchettes): 78 calories, 2.5g total fat (0g sat. fat), 33mg sodium, 10.5g carbs, 0.5g fiber, 3.5g sugars, 4g protein

Prep: 5 minutes **Cook:** 5 minutes



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Ingredients

15 frozen mini phyllo shells (like [the kind by Athens](#))
1/2 cup fat-free vanilla Greek yogurt
1 tsp. honey
15 almonds (like [Blue Diamond Whole Natural Almonds](#))

Directions

Preheat oven to 350 degrees.

Place shells on a baking sheet, and bake until lightly browned and crispy, 3 - 5 minutes.

Just before serving, fill shells with yogurt and drizzle with honey. Top each with an almond.

MAKES 5 SERVINGS

HG Tip: If you're not going to be eating/serving these immediately, store the empty baked phyllo shells at room temperature in a sealed bag or container.

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