





Kickin' Key Lime Strawberries



Click here for a video demo !

1/2 of recipe (5 strawberries): 103 calories, 4g total fat (2.5g sat. fat), 88mg sodium, 14g carbs, 2g fiber, 8g sugars, 3.5g protein

Prep: 15 minutes



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Ingredients

10 large strawberries

3 tbsp. light whipped topping (like <u>Skinny Truwhip</u> or <u>So Delicious Dairy Free</u> Cocowhip Light)

2 tbsp. fat-free plain Greek yogurt

2 tbsp. light/reduced-fat cream cheese, room temperature

packet no-calorie sweetener (like Truvia)

1/2 tsp. lime juice (key lime, if available)

1/2 tsp. lime zest 1/4 tsp. vanilla extract

1 graham cracker (1/4 sheet), finely crushed

Directions

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.

In a small bowl, combine all remaining ingredients except graham cracker.

Spoon yogurt mixture into a bottom corner of a plastic bag; snip off the tip of that corner to create a small hole, and squeeze the mixture into the strawberries.

Sprinkle with crushed graham cracker.

MAKES 2 SERVINGS

HG Tips: Cut a thin slice off the bottom of each strawberry, so the berries sit flat. Use a grapefruit spoon (<u>like this one</u>) to scoop out the flesh of the berries.

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Publish Date: May 25, 2017 Author: Hungry Girl Copyright © 2025 Hungry Girl. All Rights Reserved.