



Lemon-Blueberry Stuffed Strawberries



1/2 of recipe (5 stuffed strawberries): 100 calories, 2g total fat (2g sat. fat), 51mg sodium, 15.5g carbs, 2.5g fiber, 9.5g sugars, 2.5g protein

[Click for WW Points® value*](#)

Prep: 10 minutes



More: [Dessert Recipes](#), [Vegetarian Recipes](#), [30 Minutes or Less](#), [Gluten-Free](#)

Ingredients

- 10 large strawberries
- 3 tbsp. light whipped topping (thawed from frozen)
- 2 tbsp. whipped cream cheese
- 2 tbsp. plain fat-free Greek yogurt
- 2 tsp. lemon juice
- 1 packet natural no-calorie sweetener
- 1/2 tsp. lemon zest
- 1/4 tsp. vanilla extract
- 30 (about 1/3 cup) small blueberries

Directions

Slice off and discard stem ends of the strawberries. 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 blueberries. Mix until smooth and uniform.

Spoon yogurt mixture into a plastic bag. Snip off the bottom corner to create a small hole, and squeeze the mixture into the strawberries.

Top with blueberries.

MAKES 5 SERVINGS

HG Tip: Cut a thin slice off the bottom of each strawberry, so the berries sit flat. Use a [grapefruit spoon](#) or [small melon baller](#) to scoop the flesh out of the berries.

We may receive affiliate compensation from some of these links. Prices and availability are subject to change.

We may have received free product samples, which in no way influences whether these products are reviewed favorably, unfavorably, mentioned with indifference, or mentioned at all. Click for more about our [editorial](#) and [advertising](#) policies.

*The WW Points® values for these products and/or recipes were calculated by Hungry Girl and are not an endorsement or approval of the product, recipe or its manufacturer or developer by WW International, Inc., the owner of the Points® trademark. For those on the Diabetic Plan, values may vary.

Questions on the WW Points® values listed? [Click here.](#)

Hungry Girl provides general information about food and lifestyle. This information and any linked materials are not intended and should not be construed as medical advice, nor is the information a substitute for professional medical expertise or treatment. [Click here](#) for more information.