



Magical-Shell Strawberry Yogurt Cup



Entire recipe: 200 calories, 4g total fat (3g sat. fat), 52mg sodium, 31g carbs, 1.5g fiber, 25g sugars, 13g protein

[Click for WW Points® value*](#)

Prep: 5 minutes or less **Cook:** 15 minutes



More: [Breakfast Recipes](#), [Recipes for Sides, Starters & Snacks](#), [Dessert Recipes](#), [Vegetarian Recipes](#), [Single Serving](#), [5 Ingredients or Less](#), [30 Minutes or Less](#), [Gluten-Free](#)

Ingredients

One 5.3-oz. container (about 3/4 cup) fat-free strawberry Greek yogurt
1/4 cup chopped strawberries, divided
1 tbsp. mini (or chopped) semi-sweet chocolate chips

Directions

Fold 2 tbsp. strawberries into the yogurt. Mix well.

In a small microwave-safe bowl, microwave chocolate chips for 40 seconds, or until melted. Stir well.

Top yogurt with melted chocolate and remaining 2 tbsp. strawberries.

Freeze until chocolate has hardened, 10–15 minutes.

MAKES 1 SERVING

Sugar-Slashing Alternative! If made with no-sugar yogurt (like [the kind by Chobani](#)) and no-sugar-added chocolate chips (like [the ones by Lily's](#)), your sweet treat will have around 150 calories and 3 sugars (WW Points® value 3*).

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.