



Neapolitan Dessert Tacos



1/2 of recipe (3 tacos): 144 calories, 3g total fat (2.5g sat. fat), 107mg sodium, 26.5g carbs, 2g fiber, 9g sugars, 2g protein

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Prep: 10 minutes **Cook:** 10 minutes

Cool: 15 minutes



Ingredients

- 6 square wonton wrappers
- 2 tsp. cornstarch
- 3/4 cup chopped strawberries (fresh or thawed from frozen)
- 1 packet natural no-calorie sweetener
- 3 tbsp. light whipped topping (thawed from frozen)
- 1 tbsp. mini semisweet chocolate chips

Directions

Preheat oven to 400°F. Spray the inside and outside walls of a 9"×13" baking pan with nonstick spray.

Loosely drape wonton wrappers diagonally over the sides of the pan to form triangle-shape tacos. Bake until crispy, about 8 minutes.

Meanwhile, in a small nonstick pot, dissolve cornstarch in 2 tbsp. water. Add strawberries and sweetener. Mix well, and set heat to medium. Cook and stir until thickened, 3–5 minutes. Transfer to a medium bowl. Set aside until room temp, about 15 minutes.

Fill wonton tacos with strawberry mixture, whipped topping, and chocolate chips.

MAKES 2 SERVINGS

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