



Peanut Butter Cup Yogurt



Entire recipe: 170 calories, 8g total fat (3.5g sat. fat), 140mg sodium, 16.5g carbs, 5.5g fiber, 1.5g sugars, 15.5g protein

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

Freeze: 20 minutes



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Ingredients

One 5.3-oz. container zero-sugar vanilla Greek yogurt (like [Chobani Zero Sugar](#))
1 tbsp. powdered peanut butter (like [PB2 Original](#))
1 tbsp. sugar-free chocolate chips (like [the kind by ChocZero](#))
1 1/2 tsp. chopped peanuts

Directions

Combine yogurt with powdered peanut butter. (You can do this right in the yogurt container or a small bowl.) Mix until uniform.

Place chocolate chips in a small microwave-safe bowl. Microwave for 35 seconds, or until melted. Stir well.

Spread melted chocolate over yogurt. Top with peanuts.

Freeze until chocolate has hardened, 15–20 minutes.

MAKES 1 SERVING

See how it's done... Soooo easy and so fun! [Click to watch.](#)

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