



# Chocolate-Covered Strawberries

## Ingredients:

- 8 strawberries
- 1/2 cup good quality bittersweet chocolate chips (or milk chocolate, if preferred)
- 1/8 cup white chocolate chips
- 1/2 teaspoon canola oil

## Directions:

1. Wash strawberries (leave stems on), and pat dry.
2. Microwave dark chocolate in a bowl 30 seconds at a time, stirring after each interval. Stop cooking when most of the chocolate is melted but lumps still remain (60-90 seconds), stir until smooth.
3. Hold each strawberry by the stem (can also use a fork or sturdy toothpick), dip in melted chocolate until evenly coated. Place on wax paper.
4. Combine white chocolate and oil in a bowl, microwave 30-45 seconds, stir until smooth. Dip a fork into the melted white chocolate and drizzle over prepared strawberries. Chocolate will harden at room temperature, but strawberries can be made ahead and chilled.

**Serves 4**

**Serving Size: 2 strawberries**

<b>Nutrition Facts</b>			
Serving Size 2.00 piece(s) (52g)			
Amount Per Serving			
<b>Calories</b>	154	<b>Calories from Fat</b>	98
		% Daily Value	
<b>Total Fat</b>	10.9g		17 %
Saturated Fat	6.2g		31 %
Trans Fat	0.0g		
<b>Cholesterol</b>	0.8mg		0 %
<b>Sodium</b>	5.4mg		0 %
<b>Total Carbohydrate</b>	17.2g		6 %
Dietary Fiber	2.3g		9 %
Sugars	12.8g		
<b>Protein</b>	1.7g		
<b>Vitamin A</b>	0 %	<b>Calcium</b>	3 %
<b>Vitamin C</b>	24 %	<b>Iron</b>	9 %



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