Chocolate-Chip-Stuffed Strawberries

Click here to see Lisa make it on Facebook, and *click here* for YouTube!

Entire recipe (5 strawberries): 97 calories, 3.5g total fat (2g sat. fat), 42mg sodium, 14g carbs, 2g fiber, 9.5g sugars, 3.5g protein

[Click for WW Points® value*](#)

Ingredients

5 large strawberries
2 tbsp. light/low-fat ricotta cheese
1 packet no-calorie sweetener (like Truvia)
1 drop vanilla extract
1 1/2 tsp. mini semi-sweet chocolate chips

Directions

Slice the stem ends off the strawberries, about 1/2 inch, revealing an opening in each berry. Use a narrow spoon to remove about half of the flesh inside each berry, allowing room for filling.

In a small bowl, mix ricotta, sweetener, and vanilla extract until uniform.

Spoon ricotta mixture into a bottom corner of a plastic bag; snip off the tip of that corner to create a small hole and squeeze the mixture into the strawberries. Top with chocolate chips.

MAKES 1 SERVING

HG Tip! If you want your stuffed berries to stand upright like ours do in the photo, cut a thin slice off the bottoms so they sit flat.