



## Kid-Friendly! Chocolate Chip Yogurt Parfait

with Almonds, Honey & Toasted Coconut 🌱🌱



ca. 20min



2 Servings

Have you noticed that the best food comes in layers? Lasagna. Sandwiches. Burritos. Cake. Parfaits. The list goes on! The best part? This layered delight of a parfait comes together in a snap.

### What we send

- 2 (½ oz) unsweetened shredded coconut <sup>1</sup>
- 2 (1 oz) roasted almonds <sup>1</sup>
- 2 (4 oz) Greek yogurt <sup>2</sup>
- 2 (3 oz) chocolate chips <sup>2,3</sup>
- 2 (½ oz) honey

### What you need

- Your choice!

### Tools

- small skillet (optional)
- 2 small bowls or 8 oz jars

### Allergens

Tree Nuts (1), Milk (2), Soy (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 830kcal, Fat 52g, Carbs 83g, Protein 19g



#### 1. Prep ingredients

If you'd like, place **coconut** in a small skillet; set over medium-low. Cook, stirring, until lightly toasted 1-2 minutes (watch closely); transfer to a plate.

Roughly chop **almonds**.



#### 2. Start parfaits

In 2 small bowls or 8 oz jars, assemble **parfaits**. Start with a **spoonful of yogurt**, then top with **some of the coconut, almonds, chocolate chips** and a **squeeze of honey**.

Pro tip: This is a great task for any little helpers you may have in your kitchen!



#### 3. Finish parfaits

Repeat with **remaining ingredients** to create as many layers as you want. Enjoy!



4. ...

Looking for more steps?



5. ...

You won't find them here!



6. ...

Enjoy your Marley Spoon meal!