

# DINNERLY



## Kid-Friendly! Chocolate Chip Yogurt Parfait

with Honey & Toasted Coconut 🤔🤔



under 20min



2 Servings

Oh, to be a chocolate chip sitting upon a creamy yogurt cloud. Honey drizzle or coconut flurry in the forecast? Fine by us! We've got you covered!

### WHAT WE SEND

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

### WHAT YOU NEED

- your choice!

### TOOLS

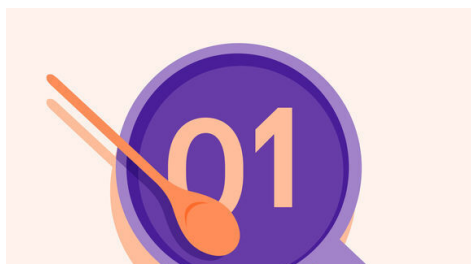
- small skillet (optional)

### ALLERGENS

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

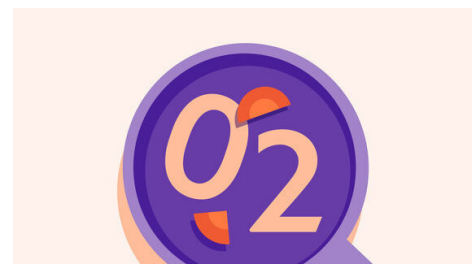
### NUTRITION PER SERVING

Calories 650kcal, Fat 37g, Carbs 78g, Protein 13g



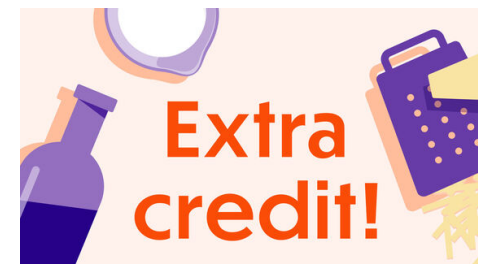
#### 1. Toast coconut (optional)

Place **coconut** in a small skillet; set over medium-low. Cook, stirring, until lightly toasted 1–2 minutes (watch closely); transfer to a plate.



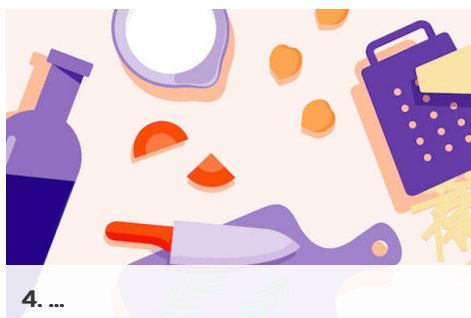
#### 2. Make parfaits & serve

In 2 small bowls or 8 oz jars, assemble the **parfaits**. Start with a spoonful of **yogurt**, then top with **some of the coconut**, a **sprinkle of chocolate chips** and a **squeeze of honey**. Repeat with remaining ingredients to create as many layers as you want. Enjoy!



#### 3. Prep in your step!

Prepare these pretty yogurt parfaits in resealable jars with lids and store in the fridge for an easy breakfast or snack!



What were you expecting, more steps?



You're not gonna find them here!



Kick back, relax, and enjoy your Dinnerly!