

Plate Dream

Peanut Butter Chocolate Greek Yogurt Bark

5 min Prep time	**5 min** Total time	**4** Servings
Easy Difficulty	**American** Cuisine	**Dessert** Course

Ingredients

Main Ingredients

- [ ] 2 cups plain Greek yogurt
- [ ] 1/2 cup natural peanut butter
- [ ] 1/3 cup dark chocolate chips
- [ ] 2 tbsp honey
- [ ] A pinch of flaky sea salt
- [ ] Optional: chopped nuts or shredded coconut

Instructions

1. Line a baking sheet with parchment. Spread the Greek yogurt evenly, about 1/4-inch thick.
2. In a microwave-safe bowl, melt chocolate chips in 20-second bursts, stirring in between until smooth.
3. Stir honey and peanut butter into the melted chocolate until glossy; drizzle this mixture over the yogurt in random ribbons.
4. Sprinkle sea salt and any optional toppings. Gently press them into the surface.
5. Place the sheet in the freezer for 8-10 minutes, until firm. Break into shards and serve.

Nutrition per serving

210 kcal	10 g	18 g	12 g
Calories	Protein	Carbs	Fat

> **Tips & notes**
> - If the yogurt is too thick, thin it with a splash of milk before spreading.
> - For extra shine, drizzle a little extra melted chocolate after freezing.
> - Feel free to swap peanut butter for almond butter for a different nutty flavor.