



## Stuffed Strawberries

**Prep: 10 minutes**

**Cook: 4 minutes • Serves: 4**

- 2 tablespoons chopped slivered almonds
- 12 medium fresh strawberries, hulled
- ¼ cup Neufchâtel cheese, softened
- 1 tablespoon powdered sugar
- ¼ teaspoon orange zest

**1.** In small skillet, toast almonds over medium heat 4 minutes or until golden brown, stirring frequently; transfer to plate to cool.

**2.** With ⅛-teaspoon measuring spoon, carefully scoop out center of strawberries (about ½-inch deep), keeping bottoms and sides of strawberries intact.

**3.** In medium bowl, whisk cheese, powdered sugar and zest until combined; transfer to small zip-top plastic bag and snip off bottom corner. Fill strawberries with cheese mixture; dip tops in almonds.

*Approximate nutritional values per serving:*

*77 Calories, 5g Fat (2g Saturated), 10mg Cholesterol,  
48mg Sodium, 6g Carbohydrates, 1g Fiber, 4g Sugars, 2g Protein*