



Watermelon Dessert Pizza

Prep: 20 minutes • Serves: 8

- 2 tablespoons sliced almonds
- 2 tablespoons sweetened coconut flakes
- ½ cup dark chocolate chips
- 1 (1-inch-thick) round slice watermelon (cut from whole seedless watermelon)
- ½ cup hulled and quartered strawberries
- ¼ cup blueberries

1. In large skillet, toast almonds and coconut over medium-high heat 4 minutes or until lightly browned and fragrant, stirring frequently; transfer to plate to cool.

2. In small microwave-safe bowl, heat chocolate chips in microwave oven on high 1 minute or until melted, stirring every 20 seconds.

3. Place watermelon on serving board; cut into 8 wedges. Drizzle watermelon with chocolate; sprinkle with strawberries, blueberries, almonds and coconut.

Approximate nutritional values per serving (1 slice):

121 Calories, 6g Fat (3g Saturated), 0mg Cholesterol, 10mg Sodium, 19g Carbohydrates, 2g Fiber, 16g Sugars, 2g Protein