

CHOCOLATE COVERED STRAWBERRY MARTINI SMOOTHIE

SERVES: 4 | SERVING SIZE: 1 cocktail | PREP: 10 minutes | READY: 15 minutes

INGREDIENTS

- 1 cup light vanilla ice cream (such as Edy's Slow Churned Vanilla Bean Ice Cream)
- 2 cups frozen strawberries
- 1/4 cup raspberry liqueur (such as Chambord)
- 1/4 cup vodka, vanilla vodka preferred
- 2 tablespoons chocolate syrup (such as Hershey's Chocolate Flavor Syrup)
- 4 teaspoons grated chocolate (for garnish)
- 4 fresh strawberries (for garnish)



DIRECTIONS

To a blender, add ice cream, strawberries, raspberry liqueur, and vodka. Blend until smooth.

To prepare one serving, drizzle a 1/2 tablespoon chocolate syrup into a martini glass. Pour a 1/2 cup of the smoothie cocktail into the glass, sprinkle top of cocktail with 1 teaspoon grated chocolate, and garnish with a fresh strawberry.

Cook's note: You don't need much chocolate to produce 4 teaspoons of grated chocolate. In fact, one little Hershey's chocolate kiss will provide all the grated chocolate needed for this recipe.

NUTRITION INFORMATION PER SERVING

199 calories, 2 g total fat, 1 g saturated fat, 0 g trans fat, 6 mg cholesterol, 33 mg sodium, 29 g total carbohydrate, 2 g dietary fiber, 23 g total sugars, 16 g added sugars, 2 g protein, 0 mcg (0%) vitamin D, 64 mg (4%) calcium, 1 mg (6%) iron, 238 mg (6%) potassium

