

Recipe adapted from *Taste of Home Comfort Food Cookbook, Diet*.



Fruity Phyllo Florettes

3 sheets of phyllo dough, cut into sixths
3-3.5 oz. containers of Chobani Champions, honey-nana flavor Greek yogurt
1 T of orange juice
1/2 c raspberries
1/4 c strawberries, sliced
1 T honey

Preheat the oven to 350F. Cut three phyllo sheets into sixths. Separate the six sets and then pull apart the three separate sheets. Place one sheet at a time into the muffin tin, rotating the placement of the corners by 90 degrees each time. Repeat the process until six muffins are filled. Place in the oven and bake for 6-8 minutes, until phyllo is golden brown. Remove from the oven and let cool for 5-10 minutes.

In a small bowl combine the yogurt with the orange juice. Fill each phyllo cup with the yogurt. Garnish with raspberries and strawberries and then drizzle with honey. Serves 6.