

# CHOCOLATE CRUNCH

Yield: 4 servings (3/4 cup)



**TOTAL TIME:** 35 minutes

## INGREDIENTS

- 1 cup Wheat Chex cereal
- 1 cup pretzel sticks (broken in half)
- ¼ cup salted roasted almonds
- 3 Tbsp. bittersweet chocolate chips (melted)

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## PREPARATION

1. Combine Chex, pretzels and almonds in a medium bowl.
2. Drizzle with melted chocolate; stir to combine.
3. Spread the mixture on a wax paper-lined baking sheet and refrigerate until the chocolate is set, about 30 minutes.

## TIPS

**Make Ahead Tip:** Refrigerate in an airtight container for up to 5 days.

**Tip:** To melt chocolate: Microwave on medium for 1 min. Stir, then continue microwaving on medium in 20-second intervals until melted, stirring after each interval. Or place in the top of a double boiler over hot, but not boiling, water. Stir until melted.

## NUTRITION

**Per serving:** Calories: 260; Fat: 12 g (3 g Saturated fat); Cholesterol: 70 mg; Carbohydrates: 27 g; Protein: 9 g; Fiber: 4 g; Sodium: 290 mg.

## APPROXIMATE PRICE: \$9.42 (\$2.36 PER SERVING)

Price estimated comes from [www.wegmans.com](http://www.wegmans.com) and does not include common on-hand ingredients such as salt and pepper. Prices may be varied due to regional area and seasonal produce.

**Link:** [www.eatingwell.com/recipes/chocolate\\_crunch.html](http://www.eatingwell.com/recipes/chocolate_crunch.html)  
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