

Vanilla Yogurt Parfait

with Strawberries, Blueberries, and Granola

Ingredients:

(Server 2

- 1 cup vanilla Greek yogurt (choose low-fat or non-fat for a lighter option)
- · 1 cup sliced fresh strawberries
- 1/2 cup fresh blueberries
- 1/2 cup granola (choose a low-sugar granola for a healthier option)
- · 1 tsp honey (optional) for added sweetness

Instructions:

 Prepare Ingredients: Wash and slice the strawberries and measure out the blueberries and granola.

2. Layer the Parfait:

- In a clear glass or bowl, add 1/4 cup of vanilla yogurt as the base layer.
- Top with 2 tablespoons of granola, followed by 1/4 cup of sliced strawberries and 2 tablespoons of blueberries.
- Repeat the layers: yogurt, granola, strawberries, and blueberries.

3. Finish with Toppings:

- Add a final dollop of yogurt on top and sprinkle with a bit of granola for texture.
- Drizzle with honey if desired.
- Serve Immediately: Serve chilled for the best taste and texture.

Nutritional Facts

(Per Serving)

- Calories: ~250-300 kcal (depending on yogurt and granola choices)
- Protein: ~10g
- Carbohydrates: ~40g
- Dietary Fiber: ~5g
- Sugars: ~18g (natural from fruit and yogurt)
- Fat: ~6g
- · Calcium: ~15% of the daily value
- Vitamin C: ~50% of the daily value



- For a lighter version: Use unsweetened Greek yogurt and reduce the granola to 1/4 cup.
- Customize: Add nuts, chia seeds, or shredded coconut for extra texture and nutrition.

Enjoy your healthy, delicious parfait!