

Roasted Frozen Strawberries

Based on a recipe from thekitchn.com

YOU WILL NEED

- 2 pints of fresh strawberries
- 1 TBL vanilla extract
- 1 banana
- 2/3 c almond milk or other milk substitute
- 1/8 tsp kosher salt

PROCEDURE

Drizzle strawberries (cut larger berries down so that are of similar size) with vanilla and roast for 3 hours at 250F. Check and rotate dish every 30 minutes. Cut banana into 5-6 pieces and freeze overnight. Cool berries and place in a single layer in an airtight container and freeze overnight.

Transfer the fruit and salt to a food processor and run until crumbly. Scrape down the bowl and, with processor running, add the milk. After a minute, scrape again and run for 2 more minutes, or until smooth. Enjoy immediately and/or freeze leftovers in an airtight container.



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