

## Chocolate Covered Strawberries

**Servings:** 10 Strawberries

**Prep Time:** 20min + 30min **Fridge Time**

**Cook Time:** [Click here to enter text.](#)



### Ingredients

- 227g chocolate chips (any variety works)
- 113g white chocolate
- 1 teaspoon oil
- 454g large ripe strawberries
- 1 cup chopped nuts , almonds or pecans (optional) or coconut flakes

### Directions

1. Line a baking sheet or plate with parchment paper. Add chocolate in a small microwave safe bowl
2. Melt chocolate in the microwave, stop and stir frequently every 20-30 seconds so that it doesn't scorch or burn. It usually takes about 2 minutes. Stir the chocolate continuously until it is smooth, shiny, and completely melted. Add about a teaspoon of oil to add shine to it
3. Hold strawberry by the stem end one at a time. Then dip the strawberries into the chocolate, about 3/4 of the way up turning the strawberry to make sure they're evenly coated
4. Let the excess chocolate drip off, then transfer to the lined parchment paper
5. Repeat with the same process with remaining strawberries
6. If desired, roll the chocolate dipped strawberries gently in the nuts or coconut flakes to coat before placing them on the parchment paper. Refrigerate the dipped strawberries on the baking sheet until the chocolate is firm, at least 30 minutes