



Illinois Extension
UNIVERSITY OF ILLINOIS URBANA-CHAMPAIGN

Recipe provided by:

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Serving McLean, Livingston, & Woodford Counties

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Salted Chocolate Clementines



8 clementines

1/2 cup dark chocolate chips

A few pinches coarse salt (such as Fleur de Sel)

Instructions: Line a large baking sheet with wax paper. Peel and segment clementines; set aside. In a small microwave-safe bowl, melt chocolate chips in the microwave for 30 seconds; stir and microwave in 10-second increments until melted. Dip clementine so that chocolate covers half of each segment. Immediately sprinkle each segment with a tiny pinch of salt before chocolate sets. Refrigerate until chocolate hardens and serve. Store in the refrigerator up to 3 days.

Yield: 16 servings

Nutrition Facts (per serving): 50 calories, 2.5 grams fat, 65 milligrams sodium, 9 grams carbohydrate, 1 gram fiber, 1 gram protein