Cherry and Chocolate Nut Clusters  
Serves 6

Ingredients
1/4 cup unsalted whole almonds, roughly chopped  
1/4 cup fresh cherries, washed, pitted, and chopped  
1/2 cup semisweet chocolate chips or cacao nibs  
1/4 tsp. fine sea salt

Directions
1. In a small bowl, combine chopped almonds and chopped cherries.
2. Place the chocolate chips in a separate microwave safe bowl and microwave on high for 30 seconds. Stir with a rubber spatula and repeat 2-3 times until chips are thoroughly melted.
3. Pour the melted chocolate into the cherry and almond mixture. Gently stir to coat the fruit and nuts.
5. Refrigerate for at least 1 hour.

Nutrition Information (per serving)
Calories: 123  
Total Fat: 8g, Saturated Fat: 3g, Fiber: 2g,  
Carbohydrate: 13g, Sodium: 158mg, Total Sugar: 11g, Protein: 2g, Cholesterol: 0mg,  
Potassium: 124mg, Phosphorous: 54mg

Source: Natalie Rizzo, MS, RD,  
Food and Nutrition Test Kitchen Program