

EASY CHOCOLATE PEPPERMINT BARK



Makes 16 servings

Ingredients

- 2 cups dark chocolate chips
- 1 ½ cups puffed quinoa
- ¼ cup crushed peppermint

Directions

- 1 Line a sheet pan with aluminum foil or parchment paper.
- 2 Place chocolate chips in a large bowl and melt in the microwave, stirring every 15 seconds until fully melted.
- 3 Remove bowl from the microwave and gently stir in quinoa until combined.
- 4 Pour the chocolate-quinoa mixture onto the prepared sheet pan and spread it in an even layer.
- 5 Sprinkle peppermint evenly over the chocolate, then press gently with a spoon to ensure it sticks.
- 6 Refrigerate for several hours or overnight to chill and allow the mixture to set.
- 7 Slice into 16 equal pieces, then break each one into small shards and serve or store in the refrigerator.

