

Choco-Avo Mousse



Ingredients

- 2 avocados
- $\frac{1}{3}$ cup vanilla almond milk
- 1 $\frac{1}{2}$ tsp. vanilla extract
- 1 tsp. cinnamon
- 4 Tbsp. cocoa powder
- 4 Tbsp. agave nectar
- 1 container strawberries, sliced
- $\frac{1}{4}$ cup sliced almonds

Directions:

1. In a food processor, blend the avocados until smooth.
2. Add the almond milk, vanilla, cinnamon, cocoa powder and agave nectar. Blend until the mixture is smooth. If you would like to make a creamier version, add more almond milk slowly until you reach your preferred desired consistency.
3. Cover and chill for at least an hour.
4. Remove from refrigerator and top with strawberries and almonds.
5. Serve and enjoy!

*Yield 6 servings, serving size: 1 serving. Calories: 178.
Fat: 10 g. Cholesterol: 0 mg. Sodium: 8 g. Carbohydrates: 20 g.
Fiber: 9.2 g. Sugar: 13 g. Protein: 4 g.*

**These facts may vary based on size, amount, and brand use. This information is only a guide.*