

# Chocolate Kissed Strawberry Tart



1 box refrigerated pie crusts, softened as directed on box  
½ cup semisweet (or milk chocolate) chocolate chips  
2 – 8 oz vanilla yogurt  
1 can strawberry pie filling  
1 cup fresh strawberries, sliced

1. Heat oven to 375°F. Remove pie crust from pouches; unroll 1 crust flat in center of ungreased large pizza pan. Place second crust flat over first crust; matching edges and pressing to seal. With rolling pin, roll out into 14-inch round.
2. Fold ½ inch of crust edge under, forming a border; press to seal seam, flute edges. Prick crust generously with fork. (This will prevent bubbles in the crust.)
3. Bake 20 to 25 minutes or until golden brown. Cool completely. About 30-40 minutes.
4. Melt chips by placing in a small microwavable bowl. Microwave on HIGH for 45 seconds; stir until smooth. If necessary, microwave for an additional 15 second if chips are not completely melted.
5. Spread ¼ cup of the melted chocolate chips evenly over cooled baked crust. Spread yogurt over chocolate. Carefully spread pie filling evenly over yogurt. Arrange fresh strawberries over pie filling. Drizzle remaining melted chocolate over fresh strawberries. Store in refrigerator. You may want to cut in wedges with your pizza cutter.
6. Enjoy!!

