



Chicken Stuffed Roz Heads

Prep time: 15 minutes

Servings: 3

- 1 cup cubed, cooked chicken breast
- 1/2 cup DOLE® Green Grapes, halved
- 1/4 cup chopped Dole Celery
- 1/3 cup nonfat plain Greek yogurt
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1 1/2 Dole Avocados, halved, pitted and peeled
- 6 whole-wheat pretzel twists
- 18 whole-wheat pretzel sticks
- 1 Dole Strawberry, sliced
- 3 dried, sweetened blueberries

In bowl, stir together chicken, grapes, celery, yogurt, salt and pepper.

Scoop three equal portions onto serving plate. Shape each into oval.

Top each with upside down avocado half.

Decorate each avocado half to resemble Roz's face. Using sharp paring knife, trim each pretzel twist to create horn-rimmed glasses lens by cutting off double loop section of each pretzel twist and discarding or enjoying as snack, keeping single loop portion, which will become one lens. Two lenses are needed per Roz Head.

Place two pretzel lenses on each avocado to form glasses. Add pretzel stick to each side of avocado to form arms of glasses. Push four pretzel sticks into top of each avocado to form hair. Add strawberry slice, trimmed to look like lips for her mouth, and place blueberry on lower left side of face to form mole.