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# Phish Food Frozen Yogurt\*

Phish Food Frozen Yogurt is a delicious frozen dessert inspired by the popular Ben & Jerry's ice cream flavor. It combines creamy frozen yogurt with swirls of chocolate fudge, marshmallow, and chocolate fish-shaped chunks. This vegetarian recipe is perfect for dessert lovers who want a lighter, healthier alternative to traditional ice cream.

Recipe Type: Vegetarian Prep Time: 30 mins

Cook Time: N/A Total Time: 30 mins

Recipe Yield: 1000 grams Number of Servings: 10

Serving Size: 100 g

## **Ingredients**

800 g	Greek yogurt
150 g	chocolate fudge sauce
150 g	marshmallow cream
100 g	chocolate fish-shaped chunks

## **Directions**

#### Step 1

Mixing

In a large mixing bowl, combine the Greek yogurt, chocolate fudge sauce, and marshmallow cream.

Prep Time: 10 mins

Cook Time: 0 mins

### Step 2

Mixing

Gently fold in the chocolate fish-shaped chunks.

Prep Time: 5 mins

Cook Time: 0 mins

## Step 3

Ice cream maker

Transfer the mixture to an ice cream maker and churn according to the manufacturer's instructions.

Prep Time: 15 mins

Cook Time: 0 mins

## **Nutrition Facts**

Calories: 120 kcal

**Fat:** 4 g

Protein: 6 g

Carbohydrates: 15 g

## **Nutrition Facts**

#### **Proteins**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	6 g	35.29%	35.29%

### **Carbohydrates**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	15 g	27.27%	30%
Fibers	1 g	2.63%	4%
Sugars	10 g	N/A	N/A
Lactose	0 g	N/A	N/A

## Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	1 g	N/A	N/A
Saturated Fat	2 g	9.09%	11.76%
Fat	4 g	14.29%	16%
Cholesterol	10 mg	N/A	N/A

#### **Vitamins**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	2 iu	0.22%	0.29%
Vitamin C	0 mg	0%	0%
Vitamin B6	0 mg	0%	0%
Vitamin B12	2 mcg	83.33%	83.33%
Vitamin E	2 mg	13.33%	13.33%
Vitamin D	0 mcg	0%	0%

#### **Minerals**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	50 mg	2.17%	2.17%
Calcium	8 mg	0.8%	0.8%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Iron	4 mg	50%	22.22%
Potassium	200 mg	5.88%	7.69%
Zinc	4 mg	36.36%	50%
Selenium	10 mcg	18.18%	18.18%

## **Recipe Attributes**

#### **Events**

Christmas Easter Thanksgiving Birthday Wedding Halloween

Valentine's Day Mother's Day Father's Day New Year Anniversary

Baby Shower Bridal Shower Graduation Back to School Barbecue Picnic

Game Day

#### Cuisines

Italian Chinese

#### **Meal Type**

Lunch Snack Supper

#### **Difficulty Level**

Medium

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