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## **Olive on Tap Balsamic Drizzled Fruit Kabobs**

**The perfect healthy party treat, these easy chocolate covered fruit kabobs will please kids and adult alike.**

INGREDIENTS: 2 large bananas, sliced thick \* 2 cups sliced strawberries, sliced thick \*  $\frac{3}{4}$  cup blueberries \*  $\frac{3}{4}$  cup raspberries \*  $\frac{1}{2}$  cup semi-sweet chocolate chips (I used mini) \*  $\frac{1}{4}$  cup unsweetened shredded coconut \*  $\frac{1}{3}$  cup roasted salted almonds, finely chopped \* 10-12 wooden skewers \* ***Olive on Tap 18yr Aged Dark Balsamic or Golden Balsamic***. Or...change it up with a Wine or Fruit flavored Balsamic like our Merlot or Raspberry!

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Instructions: First, have all your fruit sliced and ready so you can easily build the kabobs. Line a dish or baking sheet with parchment paper for easy clean up. Thread fruit onto skewers leaving a couple inches open at the bottom. Start by placing a blueberry followed by a banana slice, strawberry slice, blueberry, and raspberry, repeating 3 times ending with a blueberry (see pictures). Repeat with remaining skewers. You may have fruit leftover. Place skewers on lined baking sheet Using a fork, drizzle skewers with desired amount of balsamic.