



HIGH PROTEIN STRAWBERRY CHEESECAKE YOGURT BOWL

High-Protein / Keto-Friendly / Low-Carb / Gluten-Free

Recipe created by Amy (@the_keto_dealer)
and featured on MariGoldFoods.com

INGREDIENTS:

- 2 scoops MariGold Strawberry Sundae Whey Isolate OR Collagen Peptides
- 1 cup plain whole milk Greek yogurt
- 1 spoon of softened cream cheese
- 1 spoon of sour cream
- A squeeze of lemon

Topping:

- MariGold Danish Butter Cookie Fat Bombs
- Sliced fresh strawberries

DIRECTIONS:

1. Combine whey isolate or collagen peptides with yogurt, cream cheese and sour cream with a squeeze of lemon.
2. Chop the Danish Butter Cookie Fat Bombs and slice up fresh strawberries and add to the top.
3. Enjoy!



Featuring MariGold
Strawberry Sundae Whey Isolate OR
Collagen Peptides Powder and
Danish Butter Cookie Fat Bombs
(MariGoldFoods.com)

