

# Chocolate Dipped Dried Mango

Adapted from [thefoodnetwork.com](http://thefoodnetwork.com)

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[eatleafygreens.org](http://eatleafygreens.org)

2 cups of dried mango, chopped in 1/2 inch slices

3.5 ounces of dark chocolate, chopped into shavings

You'll need a pot of water, a completely dry stainless-steel bowl to act as a double boiler, and a rubber spatula for stirring.

## Directions:

Place the pot of water over a medium flame, bring to a simmer.

Place the bowl on top of the pot of hot water and gently stir the chocolate with a rubber spatula until it has melted completely and looks smooth.

Place the bowl with the melted chocolate on the counter.

Dip dried mango in the chocolate, place on a parchment-lined baking sheet and chill until set, about 10 minutes.



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