



# Choco Ice Cream Taco

## INGREDIENTS

4 (3.5-oz. each) pkgs. Zoet  
70% cacao extra-dark  
chocolate bars, chopped  
6 Old El Paso Stand 'n'  
Stuff yellow corn taco shells  
4 cups It's Your Churn  
premium caramel waffle  
cone ice cream, softened  
Kemps Ittibitz Super Power  
pelletized ice cream, for  
garnish

## PREPARATION

- 1** Line a large rimmed baking pan with parchment paper; set aside. Microwave chopped chocolate in medium microwave-safe bowl on HIGH at 30-second intervals or until melted, stirring each time.
- 2** Brush inside of taco shells with melted chocolate, using a silicone pastry brush. Dip top edges in chocolate and let excess drip off. Place taco shells in prepared baking pan and freeze 10 minutes or until chocolate is set.
- 3** Remove taco shells from freezer. Fill taco shells with softened ice cream and smooth top of ice cream on each. Return filled taco shells to prepared baking pan; freeze 30 minutes.
- 4** Reheat remaining chocolate in microwave on HIGH at 30-second intervals or until melted, stirring each time. Dip tops of the tacos in melted chocolate to cover; garnish with ice cream pellets, if desired. Return tacos to freezer; freeze 2 hours or until ready to serve.

## NUTRITION FACTS

Calories: 670  
Total Fat: 39g  
Saturated Fat: 24g  
Trans Fat: 0g  
Cholesterol: 30mg

Sodium: 135mg  
Carbohydrates: 69g  
Fiber: 12g  
Sugar: 39g  
Protein: 8g