

Salted Pistachio Chocolate Bark



Makes 24-28 pieces

Total time: 10 minutes

Ingredients

2 (12 oz) Ghirardelli semi-sweet chips
1/4 cup pistachios, roughly chopped
1 1/2 teaspoon course sea salt

Preparation

Place a sheet of parchment paper on a baking sheet. Spray with cooking spray, set aside. Add Ghirardelli chips to a medium glass bowl. Fill a medium saucepan with 3 inches of water, bring to a boil. Place glass bowl filled with chocolate on top of the saucepan with boiling water. (essentially you are creating a double boiler)
Continue to stir chocolate chips with a spatula as they melt. You are looking for it to be smooth and pour-able. Pour melted chocolate onto grease baking sheet, spread the chocolate onto baking sheet so it's about 1/4" thick. Sprinkle with course sea salt and pistachio. Place baking sheet in refrigerator for 1 hour. Break up into uneven pieces and serve.

By <https://www.joyfulhealthyeats.com/3-ingredient-salted-pistachio-chocolate-bark/print/21272/>