



Grilled Stone Fruit with Yogurt & Granola

Adapted from JoyfulHealthyEats.com

Prep Time: 10 minutes

Cook Time: 10 minutes

Yield: 6 servings

Grilled Stone Fruit with Yogurt & Homemade Granola is an easy summer breakfast or dessert recipe that's light on the tummy. This pretty plate is so refreshing and super easy to make!

Ingredients

3 peaches, halved

3 plums, halved

1 tablespoon canola oil

1 cup plain yogurt

1 teaspoon vanilla bean paste

1 tablespoon honey

granola

optional: honey for drizzle

Preheat grill to medium heat, about 300-350 degrees F.

Gently brush canola oil on the flesh side of the stone fruit halves.

In a small bowl, add yogurt, vanilla bean paste, and honey. Mix to stir everything together, set aside.

Place stone fruit flesh side down on the grill. Grill for 4-5 minutes, until there are slight char marks. Remove from grill.

Serve grilled stone fruit with a dollop (about a tablespoon) of vanilla yogurt mixture and top with granola. Optional: drizzle with honey for a finishing touch

Instructions

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