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Prevent and Protect
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GRILLED APRICOT HALVES

COOKING LIGHT – JUNE 2011

Perch these on a salad, a pizza, or serve as a side dish!

- 1 tablespoon olive oil
- 1 teaspoon honey
- 6 apricots, halved and pitted (about $\frac{3}{4}$ pound)
Cooking Spray
- $\frac{1}{8}$ teaspoon kosher salt
- $\frac{1}{8}$ teaspoon black pepper
- 1 teaspoon fresh thyme

- Preheat grill to medium-high heat.
- Combine olive oil and honey; brush over cut sides of apricots.
- Arrange apricots, cut sides down, on a grill rack coated with cooking spray.
- Remove from grill; sprinkle with salt and black pepper. Garnish with thyme.