

WARM PEACHES WITH TOASTED NUTS, HONEY, AND WHIPPED YOGURT

Eat for breakfast, a snack, or dessert. This is a dish that feels like you spent a lot more time making it than it actually takes. This is a great way to use peaches that are a little under ripe. Frozen peaches would be great in this dish as well. Peaches can be made ahead and reheated to serve. Whipped yogurt topping can also be made ahead of time.

INGREDIENTS

For the Peaches:

2 peaches, pitted and sliced into wedges, approximately 2 cups
½ cup raw pecans, walnuts, or almonds
2 tablespoons honey
1 teaspoon olive oil
½ teaspoon cinnamon

For the Yogurt:

1 cup plain greek yogurt
2 tablespoons heavy cream or milk
1 tablespoon honey
4 teaspoons cinnamon

INSTRUCTIONS

1. In a large bowl combine the peaches, nuts, honey, oil, and cinnamon. Toss well to combine. In a non-stick skillet over medium heat, saute the mixture until the peaches start to brown and the nuts are toasted, about 5 minutes. Reduce the heat if the nuts are browning too quickly. The peaches should be slightly golden brown and soft. Remove from the heat and set aside.

2. In a separate bowl combine the yogurt, cream or milk, honey, and cinnamon. Whisk together. The mixture should be smooth and shiny and very creamy. Taste and add more honey or cinnamon according to your taste.

3. To serve, spoon some peaches into a bowl and top with yogurt mixture. Drizzle with more honey if desired.