

# Grilled Apricots with Yogurt & Pistachios

3 ingredients · 15 minutes · 2 servings



## Directions

---

1. Preheat the barbecue to medium heat. Place the apricot halves on the grill face down and cook for seven minutes, until softened and they have grill marks.
2. Add apricots to a plate, face up, and top with yogurt and pistachios. Enjoy!

## Notes

---

### Leftovers

Best enjoyed immediately. Can be kept refrigerated in an airtight container for up to three days.

### Serving Size

One serving is equal to four apricot halves.

### Make it Vegan

Use dairy-free yogurt instead.

### Additional Toppings

Add raw honey and sea salt.

## Ingredients

---

**4** Apricot (halved, pits removed)

**1/4 cup** Plain Greek Yogurt

**2 tbsps** Pistachios (chopped)