



Broiled Apricots with Ricotta and Pistachios

SERVES: 4

PREP TIME: 10 min.

COOK TIME: 10 min.

Ingredients:

4 apricots, halved and pitted

8 teaspoons ricotta cheese

2 tablespoons chopped pistachios

1 tablespoon sugar

Directions:

1. Preheat broiler. Place sugar in a small saucer. Dip cut side of apricots in sugar to coat, and transfer to a small baking dish. Broil, rotating once, until apricots are caramelized and juicy, 3 to 4 minutes.
2. Remove apricots from oven. Let cool slightly and top with ricotta and pistachios. Serve immediately.

