

DINNERLY



Honey Roasted Apricots & Whipped Almond Cream

with Chopped Almonds



30min



2 Servings

This dessert has a nice little dose of protein thanks to the Greek yogurt. How many desserts can say that? We've got you covered!

WHAT WE SEND

- 3 apricots
- 2 (½ oz) honey
- 4 oz Greek yogurt ¹
- 3 oz mascarpone ¹
- 1 oz sour cream ¹
- ¼ oz almond extract
- 1 oz salted almonds ²

WHAT YOU NEED

- unsalted butter ¹
- sugar
- kosher salt

TOOLS

- small nonstick ovenproof skillet (like cast iron!)
- food processor

ALLERGENS

Milk (1), Tree Nuts (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 510kcal, Fat 36g, Carbs 40g, Protein 13g



1. Prep apricots

Preheat oven to 400°F with a rack in the center. Halve **apricots** and discard pits.

In a small ovenproof nonstick skillet (like cast iron!), combine **honey** and ½ **tablespoon butter**. Place over medium heat, stirring, until butter is melted and combined with honey, about 1 minute.



2. Roast apricots

Remove skillet from heat and place **apricots** cut side-down in **honey-butter mixture**. Place skillet on center oven rack and bake apricots until a fork inserted into the center meets little resistance and syrup is bubbling and golden-colored, 12–15 minutes.



3. Whip cream, chop almonds

Meanwhile, in a food processor, combine **yogurt**, **mascarpone**, **sour cream**, **2 tablespoons sugar**, ½ **teaspoon almond extract** and ¼ **teaspoon salt**. Blend until mixture is airy and just holds soft peaks, about 1 minute. Refrigerate until ready to serve.

Coarsely chop **almonds**.



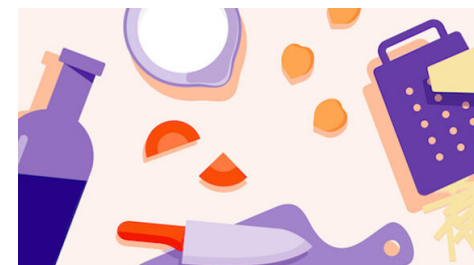
4. Serve

Serve **roasted apricots** with **whipped almond cream** and **chopped almonds**. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!