

# DINNERLY

## Honey Roasted Apricots with Whipped

Almond Cream & Chopped Almonds



30min



2 Servings

### WHAT WE SEND

- 3 apricots
- 4 oz Greek yogurt <sup>7</sup>
- 3 oz mascarpone <sup>7</sup>
- 1 oz sour cream <sup>7</sup>
- 1 oz salted almonds <sup>15</sup>
- ¼ oz almond extract
- 2 (½ oz) honey

### WHAT YOU NEED

- sugar
- kosher salt
- unsalted butter <sup>7</sup>

### TOOLS

- small nonstick, ovenproof skillet
- food processor

### ALLERGENS

Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 0kcal



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



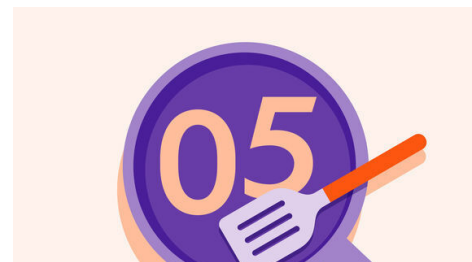
#### 3. Whip cream

Meanwhile, in a food processor, combine yogurt, mascarpone, sour cream, ½ teaspoon almond extract, 2 tablespoons sugar, and ⅛ teaspoon salt. Blend until mixture is airy and just holds soft peaks, about 1 minute. Refrigerate until ready to serve.

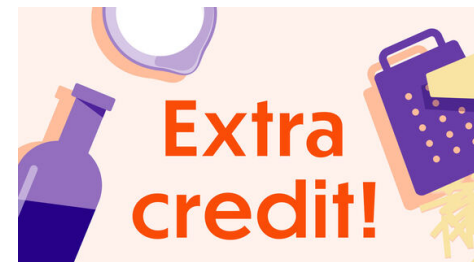


#### 4. Serve

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



#### 5.



#### 6.

**Extra credit!**