

DINNERLY

Whipped Yogurt with Grilled Apricots

& Candied Pistachios & Almonds



2 Servings

WHAT WE SEND

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

WHAT YOU NEED

TOOLS

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.



2.



3.

Apricots: 400°F. 1 oz honey. 1 tbsp water. Cook medium-high until amber colored, 1–3 minutes, swirling skillet. Swirl in ½ tbsp butter. Arrange apricots cut side down. Roast 8–10 minutes.

Whip yogurt, mascarpone, and sour cream with 1–2 tbsp sugar. ½ tsp almond extract. pinch salt.



4.



5.



6.

Extra credit!

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at dinnerly.com    **#dinnerly**