

## **Grilled Apricots with Greek Yogurt and blueberry-blackberry mash**

Sprinkle a handful of blueberries and blackberries with a touch of sugar and a squeeze of lemon. Toss and set aside.

Halve and pit 4 apricots. Toss with 1/2 teaspoon neutral vegetable oil and 1/2 teaspoon honey. Grill the apricots on one side only (cut-sides down) on a preheated grill pan or outdoor grill just for 3-4 minutes, until dark marks appear and the apricots soften.

Mash the berries lightly. Serve the grilled apricots with dollops of whole milk Greek yogurt and the berry mash. Sprinkle with chopped almonds, if desired.