



6 SERVINGS



25 MINUTES



141 CALS

Simple and Delicious Grilled Fruit Salad

SHANNON LLEWELLYN

Ingredients

- 2 peaches (pitted and cut in half)
- 3 plums (pitted and halved)
- 4 apricots (pitted and halved)
- 1 pear (sliced)
- 1 apple (sliced)
- 1 medium sized pineapple (sliced into 6 pieces)
- as needed olive oil for brushing
- splash of balsamic vinegar

Instructions



PREP: 20M

| COOK: 05M

| READY IN: 25M

1. Preheat grill to medium-high. Lightly brush the cut ends of each piece of fruit and both sides of sliced pineapple.
2. Using tongs, place fruit, cut sides down, directly on the grill for about 4 to 6 minutes.
3. Remove all grilled fruit except the pineapple from grill.
4. Turn the pineapple over and grill another 4 to 6 minutes.
5. Drizzle balsamic vinegar over fruit.
6. Serve grilled fruit warm with vanilla ice cream or whipped cream, or store grilled fruit in an airtight container until it is chilled and then serve it on top of a bed of greens for a healthy, colorful salad!