

## CHEF DANA GRILLED PEACHES WITH RICOTTA AND HONEY

- 4 Fresh ripe peaches
- 1 15 oz. Whole milk ricotta
- 2 tsp Honey
- 1 tsp Ground cinnamon
- Olive oil or oil of your choosing

1. Halve the peaches and remove the pits.
2. In a mixing bowl, add the ricotta, and stir in 1 tsp. of honey and 1/2 tsp. of cinnamon (save the remaining for later) and mix well together.
3. Take the olive oil and brush the cut sides of the halved peaches, then place them cut-side down on a grill. Grill for about 4-5 minutes, flip peaches and grill the opposite side for an additional 3-4 minutes.
4. Remove peaches from the grill and add a dollop of the ricotta mixture and top with honey and cinnamon.

### ADDITIONAL INFORMATION

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| <b>Course</b>   | <a href="#">Breakfast</a> , <a href="#">Brunch</a> , <a href="#">Sides</a> |
| <b>Category</b> | <a href="#">Vegetarian</a>   |
| <b>Cuisine</b>  | <a href="#">Chef Dana</a> , <a href="#">Seasonal Summer</a>                |