

**Side Dish**

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# Grilled Apricot Halves

Cooking Light Magazine

**Servings: 6**

**1 tablespoon olive oil**

**1 teaspoon honey**

**6 (about 3/4 lb) apricots, halved and pitted**

**cooking spray**

**1/8 teaspoon Kosher salt**

**1/8 teaspoon black pepper**

**1 teaspoon fresh thyme**

Preheat grill to medium-high heat.

Combine olive oil and honey; brush over cut sides of apricots.

Arrange apricots, cut sides down, on a grill rack coated with cooking spray.

Remove from grill; sprinkle with salt and pepper.

Garnish with thyme.

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Per Serving (excluding unknown items): 41 Calories; 2g Fat (49.7% calories from fat); 1g Protein; 5g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 38mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Fruit; 1/2 Fat; 0 Other Carbohydrates.