

# Broiled peaches with blueberry compote

## Ingredients

- Peaches
- ½ cup blueberries
- 2 tbsp honey
- 2 tbsp nuts

## Directions

1. Preheat broiler on high.
2. Add half of the blueberries to a small nonstick pan. Warm over medium-high heat, stirring occasionally, until blueberries begin to burst, about 4-5 minutes. Lower the heat to medium; add in remaining blueberries, honey, and cook for about 2-3 minutes. Remove from heat and reserve until needed.
3. Meanwhile, coat a large baking dish with cooking spray. Halve the peach; remove and discard the pits. Using a teaspoon or a melon baller, remove 1 teaspoon of peach flesh from the middle of each peach so each peach can hold more filling. Place each peach cut side up in the baking dish
4. Broil peaches about 3-4 inches from heat until peaches are almost tender, about 5 minutes.
5. Remove dish from broiler. Divide blueberry mixture between each peach, filling each peach cavity. Place in broiler for another 5 minutes.
6. Remove from broiler again. Top with nuts, using your fingers press nuts into blueberry compote, if needed. Use a spatula to transfer peaches to plate. Top with frozen yogurt if desired. Serve!

