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Grilled Apples With Cheese and Honey

Prep Time: 10 mins

Cook Time: 6 mins

Total Time: 16 mins

Ingredients

- 1 large apple(s), or 2 small tart apples, peeled and sliced into 1/2-inch thick rounds
- 2 teaspoon oil, almond, or canola oil
- 1 teaspoon sugar, powdered
- 1 ounce(s) cheese, cheddar, sharp, or Parmigiano-Reggiano cheese
- 2 tablespoon nuts, pecans, toasted
- 4 teaspoon honey

Preparation

1. Preheat grill or grill pan to medium heat.
2. Toss apple slices with oil and sugar in a large bowl. Grill the apple slices until just tender and lightly marked, turning once, about 6 minutes total.
3. Shave cheese into thin strips with a vegetable peeler. Top the apple slices with a sprinkling of cheese and nuts and drizzle with honey.

