



Grilled Peache

Serving: 1

Veg

Ingredients

- Peach 2
- Oil 1 tsp

Preparation Method

- Prepare the grill. Light a gas grill to medium heat. If you're cooking over charcoal, grill the peaches after everything else has been grilled.
- Halve and pit the peaches. Run a sharp knife along each peach's seam to halve them. Remove the pit and brush each cut side with olive oil.
- Grill cut-side down, over medium heat, for 4 to 5 minutes. Place the peaches cut-side down on the grill and cook undisturbed until grill marks appear, 4 to 5 minutes.
- Flip the peaches and cook until tender, 4 to 5 minutes. Flip the peaches and grill until the skins are charred and the peaches are soft, 4 to 5 minutes more.
- Serve the peaches. Remove from the grill. Serve the grilled peaches