

Grilled Brown Sugar Mangoes with Pistachios



Ingredients

2 medium mango

1 tbs brown sugar

1 tsp ground cinnamon

200 g Nestle Soleil Vanilla Yoghurt

1/4 cup(s) pistachios, chopped (35g)

Instructions

- Cut cheeks from each mango. Using a small, sharp knife, score each mango cheek diagonally in both directions. Combine sugar and cinnamon in a bowl. Sprinkle sugar mixture over mango cheeks.
- Preheat a chargrill or barbecue over high heat. Cook mango, cut-side down, for 1–2 minutes or until caramelised.
- Serve mangoes topped with Nestle Soleil Vanilla Yoghurt and sprinkled with pistachios.

Source: www.weightwatchers.com.au