

Caramelized Pears & Greek Yogurt



WITH TEXAS HILL COUNTRY OLIVE CO. PEAR BALSAMIC

Ingredients

- 2 ripe pears, peeled, cored, and sliced
- 2 tablespoons unsalted butter
- 2 tablespoons brown sugar
- 2 tablespoons Pear Balsamic
- 1 cup Greek yogurt
- Honey or maple syrup (optional)
- Chopped nuts (optional)



Directions

1. Heat a skillet or frying pan over medium heat and melt the butter.
2. Add the sliced pears to the pan and sauté for 2-3 minutes until they start to soften.
3. Sprinkle the brown sugar evenly over pears and stir gently to coat.
4. Continue cooking the pears for another 3-4 minutes, stirring occasionally, until they begin to caramelize and turn golden brown.
5. Drizzle the pear balsamic vinegar over the pears and stir to combine.
6. Cook for an additional 1-2 minutes, allowing the vinegar to reduce slightly and coat the pears in a sticky caramelized glaze.
7. Remove the pan from the heat and let the pears cool for a few minutes.
8. In serving bowls or glasses, layer the caramelized pears and Greek yogurt.
9. Drizzle with honey or maple syrup if desired, for added sweetness.
10. Garnish with chopped nuts for some extra crunch and texture.
11. Serve the Pear Balsamic Vinegar Caramelized Pears with Yogurt immediately and enjoy your delicious breakfast!

Notes