

**JALAPEÑO
INFUSED PEACH
CRUMBLE**

DENVER, CO

JALAPEÑO INFUSED PEACH CRUMBLE

PREP TIME: 35 MIN TOTAL TIME: 35 MIN SERVES: 6

INGREDIENTS

¼ cup brown sugar, divided
15 oz. canned, diced peaches
in light syrup, drained
½ cup applesauce,
unsweetened
4 jalapeño peppers, quartered
1 cup oats
¼ teaspoon cinnamon
¼ teaspoon nutmeg
2 tablespoons honey
2 tablespoons low fat vanilla
yogurt

PREPARATION

- 1 Place 2 tablespoons brown sugar in a large pan over medium-low heat. Once melted, add peaches and stir to coat.
- 2 Add applesauce and jalapeños and heat until mixture is thick and bubbly. Remove jalapeños. Set aside and keep warm.
- 3 In a large bowl, combine the oats, cinnamon, nutmeg and remaining brown sugar. Place in large pan over medium heat. Stir often and toast until brown. Place into large bowl and drizzle with honey. Set aside.
- 4 In a small bowl, mix the yogurt with a pinch of cinnamon. Set aside.
- 5 Use an ice cream scoop to portion peaches onto plates. Sprinkle each portion with 2 tablespoons of the oat mixture.
- 6 Place a dollop of yogurt on top of each serving. Garnish with a strip of jalapeño pepper.