

[Roasted Pineapple with Honey and Pistachios](#) Bon Appétit | March 2012

by Rozanne Gold

Caramelized pineapple with a honey-orange glaze makes for a quick and elegant weeknight dessert.

Yield: Makes 4 servings

Active Time: 10 minutes

Total Time: 40 minutes

ingredients

1/2 cup (packed) dark brown sugar

1/2 cup orange juice

3 tablespoons honey

1 medium ripe pineapple, peeled, cored, cut lengthwise into 8 wedges

1/4 cup crème fraîche or yogurt

1/3 cup natural unsalted pistachios, coarsely chopped

2 tablespoons torn fresh mint leaves

preparation

Preheat oven to 450°F. Line a large rimmed baking sheet with parchment paper. Stir first 3 ingredients in a large bowl until sugar dissolves. Add pineapple; toss to coat. Let marinate, tossing occasionally, for 10 minutes. Place pineapple, one flat side down, on prepared sheet; reserve marinade.

Roast pineapple for 15 minutes. Turn, brush with marinade, and roast until tender and caramelized, 10-15 minutes. Drizzle remaining marinade over; let cool slightly.

Divide pineapple among plates. Spoon crème fraîche alongside. Garnish with nuts and mint.

nutritional information

Per serving: 283 calories, 5 g fat, 60 g carbohydrates

Nutritional analysis provided by Bon Appétit

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