

Eat Your Heart Out Edibles ♥

Personal Chef Service and Made-to-Order Bakery

"Eat Hearty Without the Headache!"



Chef Angela's Peach, Gorgonzola Balsamic Sauce

INGREDIENTS:

3 peaches, sliced
1 red onion, thinly sliced
2 cloves garlic, minced
1 tsp. garlic powder
1 tsp. onion powder
6 ounces crumbled Gorgonzola cheese
Hearty drizzle of Balsamic vinegar ... about a 1/4 of a cup
1 TBS olive oil
Salt & Pepper to taste



DIRECTIONS:

- ♥ Heat a sauté pan over med-high heat.
- ♥ Add the olive oil, onion and garlic - sauté for five minutes until the onions are tender.
- ♥ Add all the remaining ingredients except the Balsamic vinegar and cheese.
- ♥ Cook for another 3 - 5 minutes until the peaches are wilted and tender. (Watch the pan closely, they will turn to mush quickly, you want the peaches to hold their shape.)
- ♥ Take the pan off the heat, add the cheese and Balsamic vinegar and give it a good stir.
- ♥ Serve over your choice of protein.

Compliments of Eat Your Heart Out Edibles

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