The Chobani® Nutrition Center works together with dietitians, nutrition scientists, and other health professionals to identify and inspire simple shifts that support healthy eating patterns and improve the health of Americans wherever they live, work, play or go to school. As a nutrient-intense dairy food, Chobani® Greek Yogurt is an easy way to make your favorite recipe healthier and can serve as a source of inspiration for your next meal or snack.

We’ve teamed up with the American Heart Association® to certify several of our recipes so that you can be sure that, in addition to being delicious, they fit within a heart-healthy eating pattern. Check out this American Heart Association® certified recipe:

**Grilled Georgia Peaches with Honey, Mint and Yogurt**

A simple, delicious and nutritious dessert topped with a more healthful dollop of creamy Chobani® Greek Yogurt instead of ice cream.

**Ingredients**
- ¾ cup Non-Fat Plain Chobani® Greek Yogurt
- 6 peaches, halved and pitted
- 2 tbsp. honey for drizzling
- A handful of fresh mint leaves

**Recipe**
1. Grill halved peaches for 5 minutes, or until semi soft.
2. Remove from grill, let cool for a few minutes.
3. Top with a small scoop of Chobani® Greek Yogurt and a mint leaf (can chop if preferred). Drizzle honey on top of grilled peaches.

**Nutrition Information:** Yields 4 servings. Serving size: 1 ¼ peaches with yogurt and honey. Nutrition Facts Per Serving: 140 Calories; 0g Total Fat; 0g Saturated Fat; 0mg Cholesterol; 40mg Sodium; 120mg Potassium; 27g Carbohydrate; 24g Sugar; 3g Dietary Fiber; 10g Protein; 90mg Calcium.

For more information, visit: Chobani.com/NutritionCenter and HeartCheck.org. © 2017 Chobani, LLC