

# Honey Roasted Fruit Salad

Recipe courtesy of Korey Provencher

- 1 cantaloupe, cut into 2" pieces
- 4 peaches, pitted, cut into 2" pieces
- 1 pineapple, cored, cut into 2" pieces
- 2 tablespoons honey
- 1 tablespoon vegetable oil
- 1 tablespoon sugar
- 1/2 teaspoon salt
- 8 mint leaves, chopped

1. Preheat oven to 350 degrees
2. In a large mixing bowl whisk together honey, vegetable oil, sugar, and salt. Toss fruit in the honey mixture and spread evenly in one layer on a rimmed baking sheet.
3. Roast fruit for about 45 minutes and golden brown.
4. Transfer roasted fruit to a serving platter and garnish with chopped mint.