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Cooking Up Memories
with **Jeff Mauro**



Peanut Butter & Blueberry Lemon Compote Yogurt Parfait

My idea for a great breakfast in bed, that is not only Sarah's favorite, but very easy, clean and affordable. And healthy.

Yield: 2 servings

Ingredients

- 2 cups frozen blueberries
- 2 Tablespoons Giant Eagle Creamy Peanut Butter
- 3 Tablespoons water
- 1 tablespoon Giant Eagle Honey
- ½ teaspoon vanilla extract
- Juice and zest from 1 lemon
- 1 cup plain Greek Yogurt
- Crushed Giant Eagle Oats & Honey Granola
- Fresh raspberries
- Cocoa nibs

Step-by-step

1. Combine the blueberries with the lemon juice, Giant Eagle honey and vanilla extract over medium-high heat. Bring to a boil and bring down to a simmer. Cook for 15 minutes, stirring along the way. Take off heat and cool, adjust sweetness and add lemon zest to finish. The compote will thicken as it cools. Store in a sealed container for up to 1 week.
2. In a bowl, whisk together yogurt and Giant Eagle Peanut Butter until smooth.
3. Place 1 layer of yogurt into a bowl, glass or parfait cup. Add a layer of blueberry compote, then a thin layer of crushed Giant Eagle Oats & Honey granola, next more yogurt, then blueberry compote. Top with fresh raspberries, crush granola and a sprinkling of cocoa nibs.