

Chilli and Apricot Sauce



Serves
2 people

Prep Time

Cooking

Total Time

Calories
47 kcal

Stuff that's in it:

- 2 Apricots (De-Stoned And Chopped)
- 1 Tbsp Light Brown Sugar
- ½ Large, Fresh Chilli (Finely Chopped)
- 1 Tbsp Apple Cider Vinegar

What you do:

Heat your vinegar and sugar in a sauce pan, once bubbling drop the apricots in, cook gently for 5/6 minutes until soft and caramelised.

Nutrition

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