



TRUWHIP-TOPPED BROILED GRAPEFRUIT

A skinny twist on a juicy citrus breakfast favorite!

INGREDIENTS

- 1 ruby red grapefruit
- Agave syrup
- truwhip Skinny
- Coarse sugar for garnish

DIRECTIONS

1. Preheat broiler to High.
2. Slice grapefruit in half and run a knife along the outer edge between the fruit and pith to help separate. Place on a baking sheet and put the baking sheet under the broiler to let the grapefruit cook.
3. Pull out when it's at your preferred doneness. Drizzle with agave. Top with a dollop of truwhip Skinny and some sugar.

PREP TIME

- Prep | 5 m
- Cook | 5 min
- Ready in | 10 min
- Serves | 1-2