Grilled Fruit Crisp

INGREDIENTS:
- 2 Tbsp. rolled oats
- 1 Tbsp. brown sugar
- 2 tsp. butter
- 1 c. fruit, sliced or diced

DIRECTIONS:
Preheat grill or oven to 350°F. Combine oats, brown sugar and butter in a bowl until crumbly. Cut fruit and place on 12-inch by 12-inch foil sheet. Top with crumble mixture. Fold foil to create packet ensuring all sides are sealed. Grill for 15 minutes or until fruit is desired tenderness.

NUTRITION:
Makes two servings. Each serving has 90 calories, 4 g fat, 1 g protein, 13 g carbohydrates, 2 g fiber and 40 mg sodium.