MAKES
2

TOTAL TIME
13 MINS

COOK TIME
8 MINS

GRILLED PEACH AND BURRATA SALAD

INGREDIENTS

Grilled Peaches
- 4 film peaches or nectarines
- ¼ tsp oil , for brushing
- ¼ tsp salt & pepper

Herbed Lemon Vinaigrette
- ¼ cup olive oil
- 1 Tbsp red wine vinegar
- 1 tsp honey, more for drizzling on the grilled peaches as needed
- 1 tsp lemon zest
- ¼ cup fresh lemon juice , about one lemon
- 1 Tbsp fresh basil, chopped
- ½ Tbsp fresh dill, chopped
- ¼ tsp fresh oregano, chopped
- 2 garlic cloves, minced

Salad & Mix-Ins
- 1 ball burrata
- ¼ cup pistachios, chopped walnuts or almonds will also work great
- ⅓ cup tomatoes, chopped
- 6-8 cups mixed greens
- 1 Tbsp balsamic glaze
- extra honey to drizzle over peaches if needed.

METHOD

1. Slice the peaches or nectarines in half with a sharp knife. Take the pit out and discard. Heat grill on medium heat. While it's warming up, brush peaches with olive oil and sprinkle with salt and pepper. Clean the grill well before adding peaches to avoid sticking.
2. Without moving, let the peaches sit directly on the grates for about 2-3 minutes on each side. Use a grill safe spatula to remove them and let them cool on a plate. You can also use a grill pan on the stovetop for an equal cook. Drizzle honey over the peaches.
3. Prepare the herbed lemon vinaigrette. Chop all the fresh herbs well. Add them to a small bowl. Chop a little extra of the herbs to top the salad with for garnish. Add all vinaigrette ingredients into a bowl and whisk well.
4. Once the peaches have cooled, carefully slice them and slice the tomatoes. In a large serving bowl or plate, layer everything over a bed of lettuce, tare the burrata into pieces and add around salad evenly. Drizzle the vinaigrette, any extra honey drizzle and any more herbs of choice for garnish. Drizzle balsamic glaze generously serve and enjoy.

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