

Peach, Arugula and Fresh Mozzarella Salad

Servings: 4

Source: Metropolitan Market

Ingredients

- 2 tbsp balsamic vinegar
- ¼ cup olive oil
- salt and pepper, to taste
- 3 lbs peaches, firm but ripe, pitted and halved
- 5 cups baby arugula leaves
- 4 oz prosciutto, torn into pieces
- 2 balls fresh mozzarella or burrata
- ⅓ cup almonds, toasted, chopped
- fresh chives, basil, or mint, snipped or torn

Method

1. In a medium bowl, whisk together the balsamic vinegar, olive oil, and salt and pepper. Taste and adjust seasonings. Set aside.
2. Preheat the grill to medium. Brush the peach halves on both sides with olive oil and grill, turning once, until grill marks develop, about 5 minutes total.
3. To serve, add the arugula and prosciutto to the bowl with the vinaigrette and toss to coat. Transfer the salad to a serving platter. Slice the grilled peach halves into thirds and arrange the peaches on the salad. Tear the fresh mozzarella or burrata into bite-sized chunks and arrange on the salad. Garnish with almonds and herbs.