

ANNA

Grilled Peaches With Burrata, Arugula, And Balsamic Vinaigrette

Inspired by the classic Caprese salad—tomato, fresh mozzarella and basil—reinvented here with the sweetness of fresh peaches, the tanginess of goat cheese, bitterness of arugula and a kiss of honey and balsamic. Simple and irresistible.

Ingredients

4 peaches, fresh, halved
Extra-virgin olive oil, for grilling
1 cup soft goat cheese, burrata, or buffalo mozzarella (your choice)
1 cup arugula
1 cup basil

Balsamic honey vinaigrette

1/4 cup extra-virgin olive oil
2 tablespoons balsamic vinegar
1 tablespoon honey
Sea salt and freshly cracked pepper

Preparation

For vinaigrette, combine all ingredients in small jar with lid. Shake to combine.

Preheat skillet to medium to high heat. Drizzle with olive oil and place peaches cut side down on the skillet for about 1 minute or until slightly charred or grilled.

Arrange peaches with arugula, cheese, and basil on serving platter, drizzle with vinaigrette just before serving.

Note: To get the best grill marks use a grill skillet, or outdoor grill. Otherwise use your indoor cast iron skillet or heavy skillet.