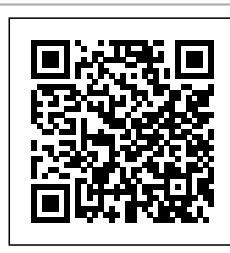


Grilled Peach and Smoked Mozzarella Salad



Scan Code To Watch
Video!



Recipe by: Laura Vitale

Serves 2

Prep Time: minutes

Cook Time: minutes

Ingredients

__ 4 cups of Fresh Baby Arugula, washed and dried

__ 1 Fresh Peach, halved and pitted

__ ¼ cup of Smoked Mozzarella, cubed

__ 1 Tbsp of Extra Virgin Olive Oil, plus a tiny more for grilling the peaches

__ 1 Tbsp of Balsamic Glaze

__ Salt and Pepper, to taste

1) Preheat a grill pan over medium high heat.

2) In a small bowl toss the halved peach with about 1 tsp of olive oil, grill for a minute or two on each side or until you get nice grill marks. Let them cool for about 5 minutes.

3) Place the arugula on a large plate and drizzle some olive oil all over it, season with salt and pepper. Cut each peach halves into 4 wedges and place them on the arugula. Add the chopped smoked mozzarella, drizzle over the balsamic glaze concentrating on the peaches. Serve right away.

