

Grilled Peach Salad



This salad has it all - soft sweet peaches, creamy mozzarella, crunchy toasted walnuts, fresh basil and tomatoes topped with a tangy balsamic dressing. It will be your new summer favourite.

Ingredients

- 2 fresh peaches, deseeded and quartered
- 1 tbsp balsamic vinegar
- 2 tbsp extra virgin olive oil
- 2 large tomatoes, sliced
- 1 buffalo mozzarella or ricotta, sliced
- 1/4 cup walnut, toasted
- 1/2 bunch basil, picked

Method:

1. Preheat a chargrill over medium high heat. When smoking, sear the peaches on the grill for 1-2 minutes on each side.
2. To make the dressing add the balsamic vinegar, olive oil in a bowl and season with salt and

pepper.

3. Arrange the sliced tomatoes, buffalo mozzarella and peaches on a large platter. Scatter the toasted walnuts and basil. When ready to serve, drizzle the salad with the balsamic dressing.