



Grilled Peach & Burrata Salad

Ingredients :

- Spring Greens
- Fresh peaches – sliced and pit removed
- Burrata cheese
- Red Onion – sliced thin
- Prosciutto
- Balsamic Vinegar
- Olive Oil
- Salt & Pepper
- basil or mint sliced chiffonade style

Notes :

If you are not a fan of Burrata cheese, fresh Buffalo Mozzarella is a great substitution.

Procedure :

1. Fill salad bowl with fresh greens and top with thin sliced red onions.
2. Lightly oil a hot grill or griddle and grill peach slices for about 2-3 minutes on each side. Place peaches on a plate and set aside to cool.
3. In a lightly greased pan, fry prosciutto over medium-low heat until nice and crispy. Place fried prosciutto on a paper towel to drain away any grease.
4. Back to the salad bowl, place torn pieces of burrata over greens. Season with salt and pepper
5. Add crispy prosciutto on top of the cheese and greens.
6. Arrange grilled peach slices over the salad.
7. Drizzle salad with balsamic vinegar and olive oil (Balsamic Vinaigrette works too)
8. Garnish with fresh basil or mint
9. For extra crunch, add roasted pecans, Corn Chex, or croutons.