

# ARUGULA SALAD WITH PEACHES AND MOZZARELLA

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**Yum! Sweet, fresh peaches are the star of this salad. They pair perfectly with mozzarella and balsamic vinegar. Make this recipe a summertime favorite by grilling the peaches first. Slice peaches in half and remove the pit, brush the cut side lightly with olive oil and place cut-side down on a grill for a few minutes, just long enough to leave grill marks. Cool slightly, slice, and serve!**

Total Time: 10 min.

**Prep Time:** 10 min.

**Cooking Time:** None

**Yield:** 4 servings

### **Ingredients for ARUGULA SALAD WITH PEACHES AND MOZZARELLA:**

8 cups arugula (or mixed salad greens)  
2 medium ripe peaches, sliced  
1 oz. fresh mozzarella cheese, thickly sliced  
1 Tbsp. extra-virgin olive oil  
3 Tbsp. balsamic vinegar

### **Preparation for ARUGULA SALAD WITH PEACHES AND MOZZARELLA:**

1. Place arugula on a large serving plate.
2. Top with peaches and cheese.
3. Drizzle salad evenly with oil and vinegar.
4. Serve immediately.

Containers:                      One                      GREEN                      1/2                      PURPLE



Shown here paired with Ginger Soy Flank Steak.

Enjoy your Arugula Salad with Peaches and Mozzarella