



grilled peach panzanella salad

Want to be a real peach? Serve up this fresh and fantastic Grilled Peach Panzanella Salad, a tasty combination of peppery arugula, juicy tomatoes, aromatic basil and crusty bread cubes all tossed in a zesty mustard vinaigrette..

SERVES: 4-6



julie albert & lisa gnat



ingredients

Dressing

- ¼ cup olive oil
- 2 tbsp fresh lemon juice
- 1 tbsp honey
- 1 tsp Dijon mustard
- 1 tsp lemon zest
- 1 tsp chopped shallots
- ½ tsp kosher salt
- ¼ tsp freshly ground black pepper

- 3 fresh peaches, halved and pitted
- 1 tsp olive oil
- 3 cups packed baby arugula
- ¼ cup chopped fresh basil
- 1½ cups grape tomatoes
- 1 (10-inch) Italian or French breadstick, cut into 1-inch slices
- 1 tbsp olive oil
- ¼ tsp kosher salt

directions

1. For the dressing, in a medium bowl, whisk olive oil, lemon juice, honey, Dijon mustard, lemon zest, shallots, salt and pepper until well combined. Set aside.
2. Preheat grill to medium heat. Lightly brush each peach half on the flat side with 1 tsp olive oil. Place peach halves on grill flat-side down for 1-2 minutes, until they have grill marks. Remove from grill and slice halves into wedges. Place peach wedges in a large mixing bowl along with arugula, basil and tomatoes.
3. Lightly brush bread slices on both sides with 1 tbsp olive oil and sprinkle with salt. Place on grill and cook until toasted on both sides, about 3-4 minutes. Remove from grill and cut bread into 1-inch pieces. Transfer bread cubes to mixing bowl with remaining ingredients. Toss to coat with dressing and serve.

