

Grilled Peach Salad

Serves: 4

Prep time: 15 minutes

Cook time: 5 minutes



2 serves per portion

Ingredients

Dressing:

1/3 cup extra virgin olive oil

2 tablespoons white wine vinegar

1/2 teaspoon crushed black pepper

Salad:

2 teaspoons honey

3 ripe peaches, halved, de-seeded

4 cups rocket

1/4 of red onion, finely sliced

1/3 cup pecans, roughly chopped or crumbled

60g goat's cheese or feta

Method

PLACE the oil, vinegar, and pepper in a jar and shake until combined. Combine 2 tablespoons of the dressing mixture with the honey and brush over the cut surfaces of the peaches.

HEAT a non-stick grill pan (or BBQ) to high. Place peaches cut side down, on the hot grill.

GRILL peaches for 2 minutes or until golden brown the remove and allow to cool. Slice thickly.

PLACE rocket, sliced grilled peaches, red onion, pecans, and fresh goat cheese in a large salad bowl. Drizzle with the remaining salad dressing. Gently toss and serve immediately.



Everyday Food

Recipe courtesy of the Country Kitchens team