

ARUGULA & ROASTED PEACH SALAD WITH STRAWBERRY BALSAMIC GLAZE



- 2 Medium ripe peaches
- 4 oz. spring mix
- 2 oz. Arugula
- ½ Small red onion, thinly sliced
- 10 Small basil leaves
- 2 tbsp. Almond flakes
- Salt & Pepper to taste
- 2 tbsp. Sonoma Harvest Extra Virgin Olive Oil
- 6 tbsp. Sonoma Harvest Strawberry Dark Balsamic Vinegar

1

Heat up a small pan on a medium-high heat. Toast almond flakes until browned and fragrant. Watch them closely as they can burn quickly.

2

To roast the peaches, slice each peach into 10 to 12 wedges. Heat up a cast iron skillet on a medium-high heat and brush it with a bit of olive oil. Place peaches on hot skillet, raw side down, for about 2 minutes on each side until lightly charred. If you're already BBQ'ing, lightly toss them in some EVOO and throw them right on the grill!

3

Toss spring mix, arugula, and red onion in a small amount (1-2 tsp) of olive oil. Season with salt and a small amount of black pepper.

4

Place salad base at the bottom of a large platter. Arrange grilled peaches on top and sprinkle with roasted almonds. Drizzle Sonoma Harvest Strawberry Dark Balsamic Vinegar on top and decorate with fresh basil and an extra grind of black pepper.