



Grilled Peaches with Strawberry Goat Cheese

Prep Time: 10 minutes
Cook Time: 30 minutes
Serving Size: 6

INGREDIENTS

3 peaches
1-pint strawberries, hulled and quartered
3 tablespoons sugar
1 tablespoon lemon juice
2 tablespoons water
6 oz goat cheese, softened at room temperature
1 tablespoon canola oil
1 tablespoon honey
½ cup walnuts, to garnish (optional)

DIRECTIONS

1. Wash all produce and gather all ingredients.
2. On a sheet tray lined with parchment paper, toast the walnuts at 350 degrees for 10 minutes in the oven, checking them occasionally to make sure they don't burn. Shake the tray to keep them from sticking and burning. Remove from oven and allow to cool to room temperature. Set aside for garnish.
3. Cut each peach in half and remove the pit by cutting around the edge and scooping it out with a spoon.
4. Hull the strawberries and quarter them. Add the strawberries, sugar, lemon juice and water to a small saucepan. Bring to a boil and reduce the heat to medium-low and simmer until strawberries are soft and falling apart, roughly 7-10 minutes.
5. Remove from heat and allow it to cool. Add 3 tablespoons of the strawberry sauce to the softened goat cheese and mix. Set aside while you grill your peaches. Leftover strawberry sauce can be stored in the refrigerator for up to 5 days or the freezer for 3-6 months.
6. Heat gas grill to medium heat or use a charcoal grill when the coals have cooled down.
7. Brush each peach half with a little canola oil so that it doesn't stick to the grill. Make sure to use firm peaches that can withstand the heat without falling apart.
8. Place each peach flat side down on the grill. Try not to move them once they are on the grill, so that they can get grill marks.
9. Grill for 3-5 minutes until they naturally loosen from the grill grate.
10. Turn them over and add 2 tablespoons of the strawberry goat cheese to the center of each peach where the pit was removed.
11. Grill for 3-4 minutes more until warmed through.
12. Drizzle with honey and top with toasted walnuts. Serve immediately.