



Grilled Peach Caprese Salad

Prep Time: 15 minutes
Cook Time: 6-8 minutes
Yield: 4 Servings

INGREDIENTS

For the Salad:

3 ripe peaches, halved and pitted

1 small head radicchio, thinly sliced

1 small head frisée, torn into bite-sized pieces

2 cups baby arugula

8 ounces fresh mozzarella (sliced or use mozzarella pearls)

1/4 cup fresh basil leaves

1/4 cup toasted pine nuts (optional, for crunch)

For the Dressing:

3 tablespoons olive oil

1 tablespoon balsamic vinegar (or balsamic glaze for drizzling)

1 teaspoon honey

1 teaspoon Dijon mustard

Salt and pepper to taste

For Grilling:

1 tablespoon olive oil

Pinch of salt

DIRECTIONS

1. Preheat the Grill:

Preheat your grill or grill pan to medium-high heat.

2. Grill the Peaches:

Brush the peach halves lightly with olive oil and sprinkle with a pinch of salt.

Place the peaches cut-side down on the grill. Grill for 3–4 minutes

until grill marks appear and

the peaches are slightly softened. Remove and let cool slightly, then slice into wedges.

3. Prepare the Dressing:

In a small bowl, whisk together olive oil, balsamic vinegar, honey,

Dijon mustard, salt, and

pepper. Taste and adjust seasoning as needed.

4. Assemble the Salad:

In a large salad bowl or platter, layer the radicchio, frisée, and arugula.

Arrange the grilled peach slices and mozzarella over the greens.

Scatter fresh basil leaves and toasted pine nuts (if using) on top.

5. Dress the Salad:

Drizzle the dressing over the salad. If using balsamic glaze, lightly drizzle it over the top for a finishing touch.

6. Serve:

Serve immediately with crusty bread on the side for a complete dish.

