

Salad

Grilled Peach and Burrata Salad



Ready in **15 minutes**

Serves **2**

Ingredients

- 1 head of romaine lettuce rinsed and thinly chopped.
- 1 cup of sliced grape tomatoes
- ¾ cup of sliced cucumbers
- 1- 8 oz Burrata ball, drained
- 1 fresh peach sliced in 14-16 pieces
- High quality Balsamic vinegar (I use a brand that has been aged 18 years)
- A pinch of seasoned salt to garnish Burrata
- Optional - sliced, toasted crostini bread, or crunchy crackers.

Preparation

1. Grill the peach slices on medium high heat until grill marks are visible. About 3-4 minutes. No need to coat with oil. Cool completely.
2. Cut up romaine into thin slices.
3. Arrange salad on a plate, leaving room in the middle to place the Burrata ball.
4. Place peaches around the cheese and salad. Sprinkle seasoned salt over burrata. Drizzle with Balsamic vinegar. Serve immediately.

Tips

You can wait to sprinkle the salt over the burrata after drizzling the balsamic vinegar over it. Experiment and add other fresh ingredients like blueberries or avocado.

Spiritual Message from this recipe

Sometimes easy is better. We tend to make things harder than it has to be. This recipe is a reminder that quick and easy is just what is needed on a hot summer day.