

Arugula Salad with Goat Cheese and Grilled Peaches



Ingredients

4 oz. baby arugula, washed and dried
2 oz. chevre or other goat cheese, crumbled
½ red onion, sliced thin, and soaked in ice water
2-3 ripe peaches, skin on
spray oil or a paper towel dampened with vegetable oil for grill
kosher salt
ground black pepper
¼ cup extra virgin olive oil
¼ cup apple cider vinegar or white balsamic vinegar
1 tbsp. wild flower honey

Procedure

1. Preheat grill to medium high.
2. Slice peaches in half, and remove pit if possible. Slice into thick wedges. Save any trimmings and imperfect pieces to use for the salad dressing.
3. Clean the grill well, then slightly oil. Grill both sides of the peaches for about 2 minutes, or until slightly charred. Remove from heat and keep warm.
4. Dice up all the scraps from the peaches, or dice up a few grilled pieces. In a bowl, whisk together the honey, diced peaches and vinegar. While whisking, slowly drizzle in the oil. Season to taste with salt and pepper. Add any juices that accumulated from the grilled peaches.
5. Drain the red onions and dry well.
6. Assemble the salad with arugula, grilled peaches, onions, chevre, and season with salt and pepper. It is best to assemble at the last minute so the peaches are still warm. Spoon vinaigrette over top.

Serves 4