

# RUSTIC PEACH SALAD

Serves 4

## Notes

Use fresh Freestone or Cling peaches when in season, sliced. Use canned peaches, sliced when peaches are out of season.

## Ingredients

- Walnuts, halves or pieces
- 1 Bag spring mix or mesclun mixed greens
- 1-2 Peaches, pitted and sliced
- Blue cheese or Gorgonzola, crumbled

## Vinaigrette Salad Dressing

- 2 tablespoons red wine vinegar
- 2 tablespoons balsamic vinegar
- 4 tablespoons extra virgin olive oil
- 1 teaspoon sugar or honey
- 1/2 teaspoon Dijon mustard
- Salt & pepper to taste

1. Toast walnuts in a skillet (on medium) or in the oven (at 300 degrees) until sizzling and fragrant. Let cool.
2. Place a handful of salad greens on small plates. Arrange with peaches and top with walnuts and crumbled cheese.
3. Combine vinaigrette ingredients with a whisk. Lightly dress (drizzle) with vinaigrette and serve immediately.