



# ***JERSEY TASTES! RECIPES***

## Grilled Peach Caprese Salad

### INGREDIENTS

- 1 Jersey Fresh peach, pit removed and sliced
- 1 small/medium Jersey Fresh tomato, sliced
- 3-4 slices of fresh mozzarella cheese
- 3-4 slices of prosciutto
- Extra virgin olive oil
- Balsamic glaze
- Jersey Fresh honey
- Jersey Fresh baby arugula or basil to garnish
- Salt and pepper to taste

### DIRECTIONS

- 01** Preheat your grill to medium heat.
- 02** Prepare your peaches by lightly brushing them with olive oil.
- 03** Place peaches on the grill and cook for about 2-3 minutes on both sides. Allow to cool slightly before assembling salad.
- 04** Add baby arugula to a serving plate. Begin assembling salad by alternating peaches, tomato, fresh mozzarella, and prosciutto on top arugula. If using basil alternate basil (see pic below).
- 05** Finish salad by seasoning with salt and pepper and drizzling with balsamic glaze and honey.



RECIPES MADE IN COLLABORATION WITH:

