

Peach Caprese Salad



Peach Caprese Salad is a fresh and vibrant twist on the classic Italian Caprese salad, perfect for summer or whenever you want a light and refreshing dish. This salad combines the juicy sweetness of ripe peaches with the creamy richness of fresh mozzarella, the tangy flavor of balsamic glaze, and the fragrant touch of basil. The combination of sweet and savory makes it a delightful appetizer or side dish that's as beautiful as it is delicious. It's quick to prepare and adds a burst of color and flavor to any meal.

Ingredients:

- 2 ripe peaches, sliced
- 8 ounces fresh mozzarella, sliced

- 1 cup cherry tomatoes, halved
- Fresh basil leaves
- 2 tablespoons extra virgin olive oil
- 1 tablespoon balsamic glaze
- Salt and pepper to taste

Instructions:

1. **Prepare the ingredients:** Slice the peaches and mozzarella into even slices. Halve the cherry tomatoes. Tear or leave the basil leaves whole, depending on your preference.
2. **Assemble the salad:** On a large serving platter, arrange the peach slices, mozzarella slices, and cherry tomato halves in an alternating pattern. Tuck fresh basil leaves between the slices.
3. **Drizzle with oil and glaze:** Drizzle the salad with extra virgin olive oil and balsamic glaze. Season with salt and pepper to taste.
4. **Serve:** Serve the Peach Caprese Salad immediately, or chill it briefly in the refrigerator before serving for an extra-refreshing dish.

This Peach Caprese Salad is perfect for a light lunch, a dinner starter, or a refreshing side dish. Its combination of flavors and textures will impress your guests and leave you wanting more. Enjoy!