Feeling Peachy Caprese Salad
Serves 2- 4

Feeling like an easy, light dinner? We've turned sweet peaches into a savory dish with a caprese-like salad. Well-balanced, this salad features ripe peach slices, fresh burrata, and spicy arugula tossed in a bright dressing. Complete this stunning dish with a garnish of mint and a drizzle of balsamic reduction. Enjoy this special slice of summer!

Salad Ingredients:
4 ripe peaches, blanched, peeled, and sliced
4 oz arugula
1 ball of burrata (fresh mozzarella) torn into bite-sized pieces

Salad Dressing Ingredients:
3 tablespoons olive oil
1 tablespoon champagne vinegar
1/2 teaspoon Dijon mustard
1 teaspoon honey
1/4 teaspoon Kosher salt
1/4 teaspoon black pepper
1/4 teaspoon dried mint

Garnish:
6 leaves of fresh mint, julienned
1 cup balsamic vinegar, reduced into a reduction

Directions:
1. ***Prepare the Blanched Peaches.*** Score the peaches with an "X" on the bottom. Then place in boiling water for 2 minutes. Plunge the peaches immediately in an ice water bath. Then, peel the peaches by pulling away the skin with a serrated paring knife. After peeling, cut in half, remove the pit, and slice the peaches.

2. ***Whisk the dressing together.*** Whisk all of the salad dressing ingredients together until emulsified. In a large bowl, dress the arugula with the dressing.

3. ***Prepare the balsamic vinegar reduction.*** To make the balsamic vinegar reduction, place 1 cup of balsamic vinegar in a small saucepan and cook gently over medium heat. Do not boil. Stir occasionally and cook for 10-15 minutes or until the amount of liquid is reduced by half. The consistency will change from watery to a thicker, syrupy character. Remove the balsamic reduction from heat and set aside in a small bowl or ramekin.

4. ***Layer the salad together.*** Placed the dressed arugula on a large platter, then place the sliced peaches and burrata pieces on top. Garnish with mint and drizzle with the balsamic reduction.