

Peach & Burrata Salad on a Bed of Greens

Beth's notes: I developed this recipe by mixing a couple of recipes together. The glaze came from Two Peas in Their Pod, parts of the salad came from Half Baked Harvest. This is super-easy to adjust to your liking.

4-6 cups mixed salad greens
1-2 balls of burrata
1-2 large peaches, sliced
10 thin slices of red onion
½ cup cherry tomatoes, halved
¼ cup toasted pine nuts

For the glaze: ½ cup balsamic vinegar, 1 Tb of sugar. Bring to near boil and set aside.

Lay the greens on a large platter or bowl. Place the sliced peaches in the center or scatter as you wish.

Layer the onions, taking them out of their rings. Add the tomatoes. Break up the burrata gently placing the cheese chunks around the edge of the greens. Scatter with toasted pine nuts. If you're inclined, put the glaze in a plastic bag and cut a tiny bit of the bottom corner off to use to glaze the salad with the dressing in a decorative way. I used a spoon and sprinkle/splashed mine. It still tastes good.