Plate Dream

Peach Burrata Salad With Balsamic Drizzle

Fresh peach slices meet buttery burrata, dressed in a glossy balsamic glaze, for a simple yet elegant salad.

15 min	15 min	4	Easy	Italian	Salad
Prep time	Total time	Servings	Difficulty	Cuisine	Course

Ingredients

Main Ingredients

- [ ] 3 ripe peaches, sliced
- [ ] 8 oz burrata cheese, torn into pieces
- [ ] 4 cups arugula
- [ ] ¼ cup toasted sliced almonds
- [ ] Fresh basil leaves, torn
- [ ] Pinch of sea salt and freshly cracked black pepper

Dressing

- [ ] 3 tbsp aged balsamic vinegar
- [ ] 1 tbsp honey
- [ ] 2 tbsp extra-virgin olive oil
- [ ] 1 tsp fresh lemon juice

Instructions

1. Wash the peaches, remove pits, and slice them into wedges; set aside.
2. In a small bowl whisk together balsamic vinegar, honey, olive oil, and lemon juice; let it rest.
3. Arrange arugula on a large platter, scatter peach slices, and place torn burrata pieces on top.
4. Drizzle the balsamic dressing over the salad, then sprinkle toasted almonds, basil, salt, and pepper.
5. Serve immediately, enjoying the contrast of warm fruit scent and cool cheese.

Nutrition per serving

320 kcal	12 g	18 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If peaches start to oxidize, toss them quickly with a little lemon juice.
- Use a light hand with the dressing; the balsamic is potent.
- For extra flavor, add a few crushed pink peppercorns.