

Red RomaBlend® Salad with Grilled Peaches, Burrata & Mint

Servings

6

Calories

360

Prep Time

15 minutes

Total Time

25 minutes

Skill Level

Easy

Ingredients

3 cups Mann's Red RomaBlend®

¾ cup loosely packed fresh mint leaves

3 medium-firm yellow peaches, pitted and sliced into wedges

10 ounces burrata cheese, cut into chunks

¼ cup pine nuts, toasted

White Balsamic Vinaigrette (recipe below)



For the vinaigrette

¼ cup white balsamic vinegar

2 tablespoons honey

1 shallot, finely chopped

⅓ cup extra virgin olive oil

Salt and pepper, to taste

The Method

Heat a grill pan on high until it's almost smoking. Brush cut sides of the peaches with canola oil, and place them cut side down on the grill until it has marks, about 3-4 minutes. Turn over to the other cut side and grill for several minutes more. Remove from the pan and set aside until salad is assembled.

While the peaches are grilling, whisk together the ingredients for the vinaigrette and season to taste with salt and pepper.



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To assemble the salad, drizzle the Red RomaBlend and mint leaves with some of the dressing. Toss to combine and divide the greens onto six plates. Top with the grilled peaches, burrata chunks, and pine nuts.

Drizzle another small amount of dressing over the fruit and cheese, along with a bit of cracked black pepper, and serve.

Nutrition Facts

Serving Size: 212g | Servings: 6

Amount Per Serving

Calories 360 | Total Fat 27g (sat 8g trans 0g) | Cholesterol 25mg | Sodium 310mg | Total Carbohydrate 20g | Dietary Fiber 3g
Sugars 14g (Includes 6g Added Sugars) | Protein 16g | Vitamin D 0% | Calcium 10% | Iron 15% | Potassium 6%