

Peach & Burrata Salad

Recipe By Amber

Penney Farms Princess



INGREDIENTS

mixed greens
1 peach, sliced (grilled if ya wanna be fancy)
grape tomatoes, halved
blueberries
shelled pistachios
1 burrata cheese ball
extra virgin olive oil
flake sea salt

FOR THE DRESSING

1 part extra virgin olive oil
1 part white wine vinegar
salt & pepper to taste

INSTRUCTIONS

Start by preparing the dressing. Mix equal parts olive oil and white wine vinegar, then season with salt & pepper to taste.

Lightly dress the greens with a little of the salad dressing, then toss the greens to coat.

Top with sliced peaches, tomatoes, blueberries, and pistachios.

Place the burrata on top of the salad, and use a knife to split it in half. Use the knife or your fingers to fluff it out slightly. The inside will be creamy, and start to spill out onto the rest of the salad.

Lightly drizzle the burrata with olive oil and sprinkle with sea salt.

Viola!