



# Grilled peach & tomato salad



**Serves**

8



**Prep Time**

20 mins



**Cook Time**

6-8 mins

*This recipe is an adaptation of one I found on Delicious. Great to make if you're already firing up the BBQ; and of course takes advantage of seasonal stone fruit!*

## Ingredients

**2 yellow peaches**

**200gms rocket**

**4 x baby bocconcini,  
torn**

**1 punnet cherry  
tomatoes, halved**

**1/4 red onion, thinly  
sliced**

**Mint & basil leaves, to  
garnish**

**Olive oil, sea salt and  
cracked black pepper**

**For the dressing**

**3 tbsps olive oil**

**1 tpsn red wine vinegar**

**2 tpsns honey**

**Sea salt and black  
pepper**

## Method

1. Preheat the BBQ grill or stove top griddle over a high heat.
2. Cut the peach into wedges (sixths or eighths). Brush each piece with olive oil and very lightly season.
3. Grill the peach on each side for about 3 - 4 minutes or until there are pretty gridlines on it. Don't let them go too soft. Set aside.
4. On a serving platter, arrange the rocket, top with peaches, rocket, bocconcini, red onion and herbs.
5. For the dressing, combine all ingredients in a small jar and shake well. Dress the salad just before serving.



## Notes & Serving Suggestions

- There's no real rules here! Use mixed cherry tomatoes for even more vibrant colours; or cut vine ripened or heirloom tomatoes into wedges. Use more bocconcini if you like.
- Make the dressing up to 3 days in advance and store in the fridge. Shake or whisk well prior to using.
- This salad comes together so quickly, it's best made as close to serving as possible.

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