



Grilled Peach & Burrata Salad

Summer peaches are typically around their peak in early July, which is perfect timing when you're hosting a Fourth of July gathering. This Grilled Peach and Burrata Salad with a Hot Honey Vinaigrette brings a refreshing touch to the celebration. It pairs nicely with the smokiness of barbecue. It's the perfect summer side that you will keep on rotation even after the Fourth of July festivities.

INGREDIENTS

For the Salad

- 4 ripe peaches, halved and pitted
- 2 tbsp olive oil
- 5 oz baby arugula
- 8 oz burrata cheese
- 4 slices prosciutto, torn into ribbons
- 1/3 cup roasted pistachios, roughly chopped
- Fresh basil leaves

For the Hot Honey Vinaigrette

- 3 tbsp hot honey
- 2 tbsp olive oil
- 1 tbsp fresh lemon juice
- 1 tsp Dijon mustard
- Pinch of flaky sea salt
- Pepper

OVERVIEW

Serves: 6

Prep Time: 15 minutes

Cook Time: 5 minutes

INSTRUCTIONS

Prepare the Wildfire Grill

- Preheat your Wildfire grill to medium-high heat.

Grill the Peaches

- Lightly brush peach halves with olive oil to prevent sticking.
- Place the peaches directly on the grill grates.
- Cook for 2-3 minutes until grill marks appear and the fruit begins to soften slightly.
- Remove and allow to cool for a few minutes before slicing into wedges.

Make the Vinaigrette

- In a small bowl, whisk together hot honey, olive oil, lemon juice, Dijon mustard, salt, and pepper until emulsified.

Assemble the Salad

- Arrange the arugula in a large bowl.
- Tear the burrata into large pieces and place throughout the greens layer the grilled peach wedges and prosciutto ribbons over the top.
- Sprinkle with chopped pistachios and fresh basil leaves.

Finish and Serve

- Drizzle the hot honey vinaigrette generously over the salad.
- Finish with flaky sea salt and freshly cracked pepper.
- Serve immediately!