

Mesclun Salad with Grilled Peaches and Raspberry Vinaigrette

Recipe By Whisk Staff



Cooking and Prep:  30
m

Serves:  4

Contains:  

Preference: Dairy

Difficulty: Easy

Diet: Vegetarian, Gluten Free,
Pescetarian

Source: Whisk by Ami
Magazine

This sweet salad with grilled peaches, creamy feta cheese, and crunchy candied walnuts pairs beautifully with grilled fish.

Ingredients (10)

Salad

- 6 cups mesclun lettuce
- 2-3 peaches, cut into wedges
- 1 cup **Bartenura Balsamic Vinegar**
- 3 tablespoons brown sugar
- 1/2 cup caramelized walnuts

4 ounces feta cheese, crumbled

Raspberry Vinaigrette

3 tablespoons **Tuscanini Raspberry Fruit Spread** or other raspberry jam

1/4 cup **Kedem Red Wine Vinegar**

2 tablespoons olive oil

1/2 teaspoon salt

Start Cooking

Prepare the Salad

1. Heat a grill pan over medium heat. Add peaches and grill until outsides are caramelized.
2. Meanwhile, preheat oven to 350 degrees Fahrenheit. Combine balsamic vinegar and brown sugar in a small saucepan over medium-low heat. Let simmer until vinegar reduces and mixture is thick and syrupy.
3. Transfer peaches to a lined baking sheet. Brush with balsamic glaze and bake for 15 minutes.

Prepare the Raspberry Vinaigrette

1. Whisk all dressing ingredients together.
2. Plate each salad with lettuce, peaches, walnuts, and crumbled feta. Drizzle with vinaigrette and serve.

Credits

Recipe by: Neshor Caterers

Photography by: Esti Waldman