



Grilled Peach & Arugula Salad with Gorgonzola

Ingredients

- 3 tablespoons extra-virgin olive oil, plus extra for brushing
- 1 tablespoon balsamic vinegar
- Salt and freshly ground black pepper, to taste
- 2 peaches, pitted and each cut into 6 wedges
- 5 ounces baby arugula (about 8 cups)
- 1/2 cup thinly sliced red onion
- 1 ounce Gorgonzola, crumbled
- 1/4 cup chopped toasted walnuts

Directions

1. Preheat grill to high.
2. Whisk together first 3 ingredients in a large bowl; set aside.
3. Brush peach wedges with oil. Grill 30 seconds on each side.
4. Add arugula and onion to dressing; toss gently to coat. Arrange peaches on top. Garnish with cheese and nuts.

NUTRITIONAL INFORMATION: (Amount per serving) Serves: 4, Calories: 243, Fat: 21g, Cholesterol: 0mg, Sodium: 42mg, Carbohydrates: 13g, Fiber: 2g, Protein: 5g, Potassium: 248mg