



Salad with Goat's Cheese and Grilled Peach

🕒 15–25 Min   

Preparation

- 1 Mix the vinegar, olive oil, honey, sea salt and pepper in a bowl to make a dressing.
- 2 Cut the peaches in half, remove the stones and coat with half the dressing.
- 3 Grill the inside of the peaches for around 5 minutes and then allow to cool.
- 4 Season the goat's cheese with the Grill seasoning salt and place on the grill for a short time until it gains some color.
- 5 Fill a salad bowl with arugula, the peach halves and goat's cheese on top and sprinkle with the blueberries.
- 6 Then pour the remaining dressing over the salad and enjoy.

Ingredients 2 Portions

🔪 = Kotányi Produkte

150 g	Goat's cheese
2	Peaches, ripe
100 g	Arugula
50 g	Blueberries, fresh
3 tbsp.	Vinegar
4 tbsp.	Olive oil
1 tsp.	Honey
1 tbsp.	🔪 Grill Seasoning Salt
1 pinch	🔪 Sea Salt, Coarse
1 pinch	🔪 Pepper Black, Ground

