Grilled Peach Salad with Lemon Basil Vinaigrette
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A refreshing take on peaches from Chef Sean Pals, Executive Chef of Brella’s Restaurant & Lounge at the Best Western PLUS Executive Inn.

Serves 2

### Ingredients

- 6 cups Arcadian spring mix (green leaf, red leaf, tangos, lolla rosa, Batavia and oak leafs)
- 2 peaches on the firm side of ripe, sliced about 3/8-inch thick
- 4 teaspoons of crumbled goat cheese
- 1 teaspoon fresh oregano, chopped
- 1 teaspoon Italian parsley, chopped
- Extra-virgin olive oil

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### Directions

1. Preheat the grill to medium-high heat.
2. Brush the peaches with extra virgin olive oil.
3. Grill until they’re golden with char grill marks, about 1 minute on each side.
4. Add salad, grilled peaches, goat cheese, herbs and vinaigrette to a large serving bowl.
5. Toss and serve.
Lemon Basil Vinaigrette

Dressing for the Grilled Peach Salad | *Makes about 1 1/2 Cups*

**Ingredients**

- ¾ cup extra-virgin olive oil
- ½ cup fresh squeezed lemon juice
- 1/8 cup honey
- 1/8 cup white distilled vinegar
- zest from 1 lemon
- ¼ cup basil chiffonade
- 1 teaspoon Dijon mustard
- ½ teaspoon salt
- ½ teaspoon black pepper

**Directions**

1. Whisk together all ingredients until emulsified.