

Grilled Nectarine Salad



FROM THE KITCHEN OF
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Grilling nectarines caramelizes their sugars and makes them more tender. Combine those with creamy mozzarella, peppery arugula, crunchy almonds and a sweet vinaigrette and you have a wonderfully balanced summer salad. It can stand on its own, or pairs nicely with all grilled meats.

Serves 4

Ingredients

6 nectarines, halved and pitted
Vegetable oil
2 tablespoons white wine vinegar
1 tablespoon honey
1 teaspoon Dijon mustard
¼ teaspoon kosher salt
Pinch ground black pepper
¼ cup olive oil
5 ounces baby arugula or mixed greens
3 ounces prosciutto, torn into bite-sized pieces
6 ounces fresh mozzarella pearls, halved
¾ cup lightly salted almonds, chopped

Directions

Preheat a grill to high heat. Brush the cut sides of the nectarines with vegetable oil.

Oil grill grates, then turn heat to medium-high. Place nectarine halves, cut side down, on grill for 3 to 4 minutes, then turn a quarter turn and grill for 3 to 4 more minutes, until grill marks appear and nectarines are slightly tender. Remove from grill and let cool slightly while preparing other ingredients.

In a small bowl, whisk together white wine vinegar, honey, Dijon mustard, salt and pepper until combined. Whisk in the olive oil until emulsified.

On a serving platter, arrange arugula, prosciutto, mozzarella and almonds. Top with nectarines and drizzle with dressing. Serve immediately.