

Peach and Tomato Caprese Salad

**YIELDS**

6 Servings

**PREP TIME**

15 mins

This Peach and Tomato Caprese Salad takes a summer time twist on the traditional Caprese. We add in ripe summer stone fruit like peaches for a sweet complement to tangy garden tomatoes. This salad makes a great addition to grilled entrees of all kinds. Make the best use of the summer fruit while it's around!

- ☐ 3 ripe peaches (you can also use nectarines)
- ☐ 3 large ripe tomatoes (feel free to use an heirloom variety)
- ☐ 1 lb fresh mozzarella
- ☐ 3 oz fresh baby arugula
- ☐ 1 oz blackberries
- ☐ 2 tbsp Colavita Extra Virgin Olive Oil
- ☐ 2 tbsp Colavita Balsamic Glaze
- ☐ ½ tsp salt
- ☐ About 10-12 small basil leaves (rip larger leaves in half or thirds)
- ☐ Optional: shavings of Parmesan cheese

- 1** First prepare the fruit. Cut the tomatoes lengthwise into large rounds about ¼" thick. Cut the peaches or nectarines into segments, discarding the pit.
- 2** Slice the mozzarella cheese into rounds about ⅛" thick.
- 3** Place a circle of tomato slices onto a large serving platter. Season with ¼ tsp sea salt. Layer slices of mozzarella cheese on top of the tomatoes. Place the peach or nectarine segments on top of the cheese.
- 4** Mound the arugula in the middle of the circle of fruit. Sprinkle the blackberries into the arugula. Sprinkle the arugula and blackberries with the remaining salt.
- 5** Drizzle the entire platter with the Colavita Olive Oil and drizzle with the Balsamic Glaze.

6 Scatter the basil leaves throughout.

7 Serve!

Optional: Create shavings of Parmesan cheese with a potato peeler and distribute them on top of the arugula and blackberries.