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Grilled Peach & Goat Cheese Salad



Ingredients

- 3 ripe but firm peaches, halved and pitted
- 1 tbsp olive oil (for brushing the peaches)
- 5 oz mixed baby greens or wild arugula
- 4 oz goat cheese (or feta), crumbled
- 1/2 cup candied pecans or walnuts
- Optional: A handful of fresh blackberries or blueberries for a pop of color

For the SLOMIXX® Vinaigrette:

- 1/3 cup extra-virgin olive oil
- 2 tbsp white balsamic vinegar (or fresh lemon juice)
- 1 tsp honey or maple syrup
- 1 tsp SLOMIXX® Seasoning



Directions

1. **Prep the Dressing:** Whisk the vinaigrette ingredients together in a small bowl until emulsified. Set aside.
2. **Grill the Peaches:** Preheat your grill or grill pan to medium-high. Brush the cut sides of the peach halves lightly with olive oil. Sprinkle with SLOMIXX® seasoning. Grill cut-side down for about 3 to 4 minutes until distinct grill marks form and the peaches soften slightly. Slice into wedges.
3. **Assemble:** Lay a bed of mixed greens on a large platter. Scatter the warm grilled peach slices, crumbled goat cheese, pecans, and berries over the top.
4. **Dress and Serve:** Drizzle with the SLOMIXX® vinaigrette right before serving.

