

GRILLED PEACHES WITH PROSCIUTTO

INGREDIENTS

2 yellow peaches, pitted and cut into 12 slices
12 thin slices of prosciutto
6 cups baby mixed salad greens
2 tablespoons slivered almonds
2 tablespoons extra virgin olive oil
1 tablespoon balsamic vinegar
salt and pepper to taste

DIRECTIONS

Preheat your grill to a medium heat. This can also be done in a grill pan on the stove.

Wrap each peach slice with a thin slice of prosciutto. Grill the peaches over medium heat for 3-4 minutes on each side, until the prosciutto is crisp and peaches are slightly tender. Don't move them around too much as the prosciutto will tear and you won't have nice grill marks. Toss the baby greens with the almonds, olive oil, vinegar, and a pinch of sea salt and cracked pepper. Serve the grilled peaches over the dressed salad.