Burrata, Peach, and Prosciutto Salad

Servings: 6

Total time: 15 minutes

Prep time: 10 minutes

Ingredients:

- 8 ounces burrata cheese
- 2-3 peaches
- 1/3 lb prosciutto
- 1/2 cup fresh basil leaves
- Salt and pepper to taste
- Drizzle olive oil
- Drizzle balsamic glaze
- Serve with sliced baguette- my favorite is Schar

Directions:

Step 1

Cut peaches in half to remove the stone and cut into wedges.

Step 2

Drain burrata cheese ball and place in center of serving dish.

Step 3

Plate peaches around burrata.

Step 4

Tear prosciutto into pieces and drop onto peaches.

Step 5

Top with fresh basil. Drizzle with olive oil and balsamic glaze and season with salt and pepper to taste.

Step 6

Tear open burrata with fork before serving. Tip - grill peaches for 3-4 minutes and serve for a summer hit!