

Welcome Summer with a Light & Flavorful Grilled Peach Salad

Ingredients

- 2–3 ripe peaches, halved and pitted
 - 1 tablespoon olive oil
 - 1 teaspoon honey (optional)
 - 1 ball burrata cheese
 - 2 cups arugula or mixed spring greens
 - 1 tablespoon balsamic glaze
 - Sea salt and cracked black pepper, to taste
 - Fresh basil or mint leaves for garnish
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Instructions

1. Preheat and Prepare Peaches

Use the *speed convection mode* on the Advantium oven to preheat to 450°F. Brush the peach halves with olive oil and place them cut side up on a baking tray.

2. Roast the Peaches

Roast the peaches for 10–12 minutes, or until the edges caramelize slightly and the fruit is softened but holds its shape. For added flavor, drizzle a touch of honey on the cut side before roasting.

3. Assemble the Salad

Arrange your fresh greens on a serving platter. Nestle the warm roasted peach halves on top. Tear the burrata open and place in the center.

4. Finish with Flavor

Drizzle the entire dish with balsamic glaze, a sprinkle of sea salt, cracked black pepper, and garnish with torn basil or mint leaves.

5. Serve Immediately

This salad is best served warm or at room temperature. It's perfect as a starter or a light main paired with a crisp white wine or sparkling rosé.