

# ARUGULA & PEACH SALAD

## INGREDIENTS

- 1/4 C** Pecans (toasted) (finely chopped) (see note below on how to toast pecans)
- 1/2 T** Kosher salt (divided)
- Black pepper (to your taste)
- 4 oz** Goat cheese (log)
- 6 C** Arugula (about 4 ounces) (baby)
- 1 T** Olive oil (extra virgin)
- 1** Lemon (zest) (juice)
- 4** Peaches (ripe) (firm) (halved) (pitted)
- 4 T** Honey **OR** Agave



## DIRECTIONS

- 1 Place pecans in a shallow dish & season with 1/4 t salt & pepper (to taste)
- 2 Roll goat cheese log in the pecans to coat
- 3 Refrigerate the log until firm & then cut into 8 round slices
- 4 Place arugula in a medium sized bowl & add oil, lemon zest, juice & toss to coat
- 5 Season with remaining 1/4 t salt & pepper (to your taste)
- 6 Divide the arugula in to 4 shallow bowls
- 7 Place 2 peach halves into each portion of greens
- 8 Top each half with a round of pecan-crusted goat cheese & drizzle each salad with 1 T of honey

## NOTE

To toast pecans, cook in a small dry saute pan over medium-low heat, stirring constantly until they smell fragrant & are lightly browned (2-4 minutes)

