

Zucchini Bread Recipes

Peach Burrata Salad with Balsamic Drizzle

15 min Prep time	**15 min** Total time	**4** Servings
Easy Difficulty	**Italian** Cuisine	**Salad** Course

Ingredients

Salad Base

- [ ] 4 cups arugula leaves, washed
- [ ] 2 ripe peaches, sliced into wedges
- [ ] 200 g burrata cheese, torn into pieces

Dressing

- [ ] 3 tbsp aged balsamic vinegar
- [ ] 1 tbsp freshly squeezed lemon juice
- [ ] 2 tbsp extra-virgin olive oil
- [ ] Pinch of sea salt
- [ ] Freshly ground black pepper, to taste

Optional Garnish

- [ ] 2 tbsp toasted pistachios, chopped
- [ ] Fresh basil leaves

Instructions

1. In a small bowl, whisk together balsamic vinegar, lemon juice, olive oil, salt, and pepper until the dressing emulsifies.



2. Place arugula in a large salad bowl and drizzle half of the dressing, tossing gently to coat.



3. Add peach wedges, toss lightly, then drizzle the remaining dressing over the top.

4. Scatter torn burrata pieces across the salad, allowing the creamy center to ooze into the greens.



5 Finish with a drizzle of extra balsamic, sprinkle pistachios and basil if using, then serve immediately.



Nutrition per serving

340 kcal	10 g	20 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a sweeter glaze, add a teaspoon of honey to the balsamic before whisking.
- The salad tastes best when the burrata is at room temperature; let it sit for 10 minutes before serving.
- For a protein boost, consider adding grilled chicken strips; see chickpea salad for inspiration.