



**CAMP
SOUTHERN
GROUND**

GRILLED PEACH + BURRATA SALAD

INGREDIENTS

- 3 ripe peaches, halved and pitted
- 1 tablespoon olive oil
- 1 ball burrata cheese
- 3 cups arugula or your favorite salad greens
- ¼ cup toasted pecans or almonds
- 2 tablespoons fresh basil, chopped
- Balsamic glaze, for drizzling
- Salt + pepper, to taste

INSTRUCTIONS

1. Heat a grill or grill pan over medium heat. Brush peaches lightly with olive oil and grill cut-side down for 2–3 minutes until slightly charred and softened.
2. On a platter, arrange greens and top with grilled peaches.
3. Tear burrata over the top.
4. Sprinkle with toasted nuts and fresh basil.
5. Drizzle with balsamic glaze, season with salt + pepper, and serve immediately.

