

## Prosciutto, Burrata, and Pan Roasted Peach Salad (courtesy of *The Peach Truck Cookbook*)

### Ingredients

¼ cup white balsamic vinegar  
1 tbsp. Dijon mustard  
½ tsp. kosher salt  
½ tsp. freshly ground black pepper  
1 tbsp. chopped fresh chives  
1/3 cup plus one tbsp. extra-virgin olive oil  
4 oz. thinly sliced prosciutto  
2 medium peaches, pitted and quartered  
5 oz. arugula  
½ lb. burrata cheese

### Preparation

Whisk together the vinegar, mustard, salt, pepper and chives in a small bowl. While whisking, slowly drizzle in the 1/3 cup olive oil and whisk until the dressing is emulsified.

Working in batches, cook the prosciutto in a large skillet over medium high heat, turning occasionally, for 2 to 3 minutes, until crispy. Transfer prosciutto to a plate. Add 1 tbsp. olive oil to the skillet. Working in batches, add the peaches and cook for 1 to 2 minutes per side, until browned. Remove from heat.

Toss the arugula with ¼ cup of the dressing in a medium bowl. Divide among four plates. Top evenly with prosciutto and peaches. Tear the burrata into 1-inch pieces and divide among the salads. Serve with additional dressing on the side.