

Chopped Peach Caprese Salad with Italian Vinaigrette

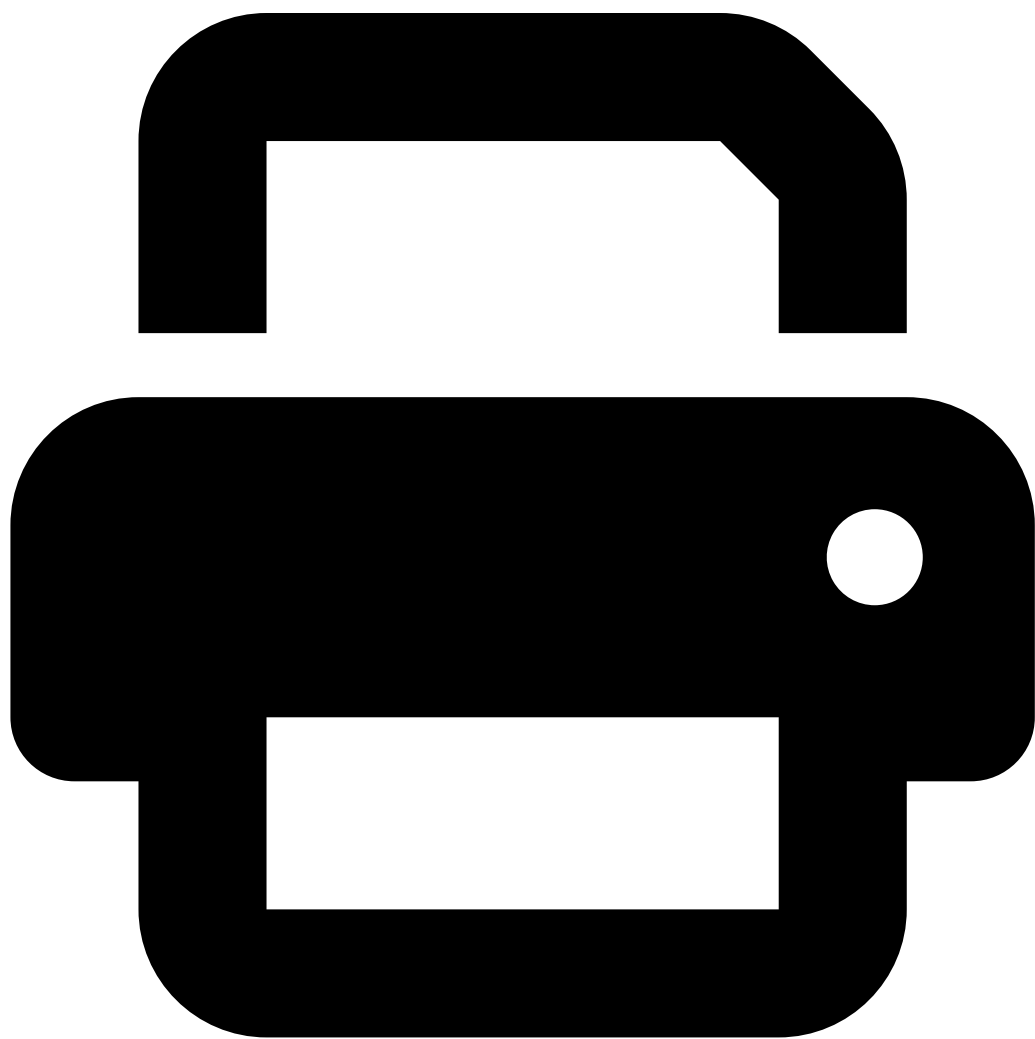
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Sweet summer peaches, juicy tomatoes, creamy mozzarella, and fresh basil come together in this fresh and flavorful chopped peach caprese salad with Italian vinaigrette. Tossed in a homemade honey Italian dressing, this easy summer salad is perfect for cookouts, light lunches, and warm evenings when you want something simple, colorful, and full of fresh Italian-inspired flavor.

Things to know about this Chopped Peach Caprese Salad with Italian Vinaigrette

Tips for the Best Peach Caprese

Salad

- Use ripe but slightly firm peaches for the best texture.
- Fresh mozzarella pearls make this salad easy to serve and eat.
- Add sliced prosciutto for a salty Italian-inspired addition.
- For extra crunch, top with toasted pistachios or pine nuts.

Storage

This salad is best enjoyed fresh but can be stored in an airtight container in the refrigerator for up to 1 day. The peaches and tomatoes will release extra juices as the salad sits.

Good to Know

- Nectarines can be substituted for peaches.
- Burrata works beautifully if you want a creamier caprese-style salad.
- This salad pairs perfectly with grilled chicken, seafood, or crusty Italian bread.

Pair this **Chopped Peach Caprese Salad with Italian Vinaigrette** with some of my favorite Italian-inspired summer recipes:

- Try it alongside my **One-Pan Chicken Pepperonata** for an easy summer dinner.
- Serve it with my fresh **Italian Olive Oil Dip and Marinade** and crusty bread for entertaining.
- Add a side of **Oven Baked Tomatoes Oreganata** for a full Italian-style summer spread.
- Love fresh summer salads? You'll also enjoy my Easy

Sicilian potato salad (no mayo)

- Finish the meal with a refreshing **Amalfi Coast Lemon Tiramisu** for the perfect warm-weather dessert.

Chopped Peach Caprese Salad with Italian Vinaigrette



This chopped peach caprese salad with Italian vinaigrette is a fresh and easy summer salad made with juicy peaches, tomatoes, mozzarella, basil, and a homemade honey Italian dressing. Perfect for cookouts, lunches, and warm-weather entertaining.

- 3 ripe but firm peaches chopped
- 2 cups cherry tomatoes halved
- 8 oz. fresh mozzarella pearls or chopped fresh mozzarella
- 1/2 cup sliced red onions
- 1/2 cup fresh basil, torn
- Optional: arugula or mixed greens

For the Italian Vinaigrette

- 1/2 cup extra virgin olive oil
- 1/4 cup red wine vinegar
- 1 Tbsp. honey
- 1 small garlic clove, grated

- 2 tsp Italian seasoning
- Salt and black pepper, to taste

1. Add the chopped peaches, cherry tomatoes, mozzarella, red onion, and basil to a large serving bowl.
2. In a small bowl or jar, whisk together the olive oil, red wine vinegar, honey, garlic, Italian seasoning, salt, and black pepper until fully combined.
3. Pour the Italian vinaigrette over the salad and gently toss to coat.
4. Let the salad sit for about 10 minutes before serving to allow the flavors to blend together.
5. Garnish with extra basil, flaky salt, or a drizzle of balsamic glaze if desired.265

Salad

Italian

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