

Peach Caprese Salad with Fresh Mozzarella

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When our peach tree bursts into sweet, golden fruit each summer, I can't resist finding new ways to enjoy them. This **Peach caprese salad with Fresh Mozzarella** is my Italian-inspired twist on a caprese, swapping tomatoes for juicy peaches kissed by the grill. You don't need your own peach tree to make it – just ripe, fragrant peaches from the market will do. The smoky char, creamy mozzarella, fragrant basil, and a drizzle of honey-balsamic-herb dressing make every bite taste like summer at its peak.

Things to know about this Peach Caprese Salad with Fresh Mozzarella

- **Peach selection matters.** Choose peaches that are ripe but still firm so they hold their shape on the grill without turning mushy. If peaches are too soft, grilling will make them fall apart.
- **No peach tree needed!** Even if you don't have a backyard orchard like I do, fresh market peaches work beautifully for this recipe.
- **Grill carefully.** High heat is key for those beautiful char marks and smoky flavor, but keep an eye on the peaches so they don't overcook. Two to three minutes per side usually does the trick.

- **Mozzarella or burrata?** Burrata adds extra creaminess and luxury, but fresh mozzarella is delicious, more affordable, and widely available.
 - **Customize the dressing.** The honey-balsamic-herb dressing is sweet and tangy, but you can swap herbs to suit your taste – rosemary or basil would be lovely additions.
 - **Make it a meal.** Add prosciutto slices or serve alongside grilled chicken for a heartier summer dinner
 - **Loved this fresh summer salad?** Don't miss these other seasonal favorites: Italian Amaretti stuffed summer peaches or creamy Italian street corn (no- mayo)
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- **You said:**

ChatGPT said:

Grilled Peach Caprese Salad with fresh mozzarella

Servings: 4 (as a side salad or appetizer)

Prep Time: 10 minutes

Cook Time: 5 minutes (for grilling peaches)

Total Time: 15 minutes

Ingredients:

- 4 ripe peaches, pitted and cut into medium thick slices
- 8 oz fresh mozzarella pearls or slices cut
- 1 cup cherry tomatoes, halved (optional, but adds

color and freshness)

- Fresh basil leaves (about 1/4 cup)
- Fresh mint or thyme (optional, for extra herb flavor)

For the Dressing:

- 1/2 cup extra virgin olive oil
 - 2 tablespoons balsamic vinegar (or a good quality aged balsamic glaze)
 - 1 teaspoon honey
 - Salt and freshly ground black pepper, to taste
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Instructions:

1. **Preheat your grill** (or grill pan) to medium-high heat.
2. **Prepare the peaches:** Brush the peach halves lightly with olive oil. Place them cut-side down on the grill and cook for about 3-4 minutes until you get nice grill marks and the peaches are slightly softened. Remove and let cool slightly, then slice each half into 3-4 wedges.
3. **Make the dressing:** In a small bowl, whisk together olive oil, balsamic vinegar, honey, salt, and pepper until emulsified.
4. **Assemble the salad:** On a serving plate, arrange the grilled peach slices, fresh mozzarella, and cherry tomatoes (if using). Scatter fresh basil and herbs over the top.

5. **Drizzle** the dressing evenly over the salad.
6. **Optional:** Add a light drizzle of extra honey over the top if you like it more swe