

PREP 15 min

COOK 5 MIN

SERVES 4

Peach Salad

- 4 ripe peaches, cut into wedges
- 1 tbsp The Olive Tree extra virgin olive oil
- 120g The Fresh Salad baby spinach
- 1 Lebanese cucumber, thinly sliced
- ½ red onion, thinly sliced
- ½ cup Westacre Dairy smooth ricotta
- ¼ cup walnuts, roughly chopped
- 1 tbsp balsamic vinegar
- 1 tsp Bramwells honey
- Stonemill pepper, to taste
- Fresh basil leaves, to serve

DIRECTIONS

1. Heat a barbecue grill or grill pan over medium-high heat.
2. Lightly coat the peach wedges with olive oil and grill for 1–2 minutes on each side, or until lightly charred.
3. Arrange the baby spinach, cucumber and red onion over a serving platter.
4. Add the grilled peaches and spoon small dollops of ricotta over the salad.
5. Scatter with the walnuts.
6. Combine the balsamic vinegar and honey, then drizzle over the salad.
7. Season with pepper and finish with fresh basil leaves before serving.

ALDI

Good Different

Tip Choose peaches that are ripe but still firm so they hold their shape and caramelise nicely on the grill.