



**ARUGULA SALAD WITH
NECTARINES, TOMATOES,
AND FRESH MOZZARELLA**

Makes 6 servings

INGREDIENTS

- 10 ounces arugula
- 1/4 cup aged white balsamic vinegar
- 1/4 cup unrefined, cold-pressed extra-virgin olive oil, plus more to finish
- Sea salt
- 2 large firm but ripe nectarines, each cut into 8 wedges
- 2 large tomatoes, each cut into 8 wedges
- 2 balls fresh mozzarella (about 8 ounces total), each cut into 8 wedges, or sliced avocado

INSTRUCTIONS

- Place the arugula in a large bowl and drizzle with the 1/4 cup of balsamic vinegar and the olive oil. Toss to coat. Arrange the arugula on a platter and sprinkle with a few pinches of sea salt.
- Tuck the fruit wedges into the arugula, evenly spacing them throughout the platter. Do the same thing with the tomatoes and mozzarella.
- Drizzle the entire salad with equal parts additional balsamic vinegar and olive oil. Sprinkle with several pinches of sea salt.
- Taste for seasoning. Using enough salt is key to bringing out the sweetness of the tomatoes and nectarines, so don't be afraid to add another pinch.