



QG Summer Salad

Serves 4

3 med. Tomatoes cut

½ a small Red Onion diced

1 cup cubed Mozzarella

6 large leaves of Basil torn

1 ½ cup croutons

½ a med. Size Peach

2 tablespoons Persian Lime Olive Oil

1 tablespoon Mango Balsamic

3 or 4 grinds of black pepper (I like to use
smoked pepper when I can)

Toss bread cubes in EVOO and bake on 200 for
about 20 minutes. Let cool, meanwhile toss the

first 4 ingredients in a bowl, and add croutons, lime olive oil and mango balsamic.

Slice the peaches in wedges and then cut in half.

Optional: sear the peaches in a little Roast Chili olive oil let cool

Add peaches to the salad and toss lightly again.

You can refrigerate or serve at room temp.