

Grilled Peach Salad with Savory Granola

Makes: 6 servings

Total Time: 45 minutes

Ingredients

savory granola-

- 1 cup old fashioned oats
 - 1 cup unsweetened coconut flakes
 - ½ cup raw shelled sunflower seeds
 - ¼ cup olive oil
 - 1 tablespoon honey
 - 2 teaspoons soy sauce
 - black pepper to taste
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- ¼ cup balsamic vinegar
 - 2 tablespoons honey
 - 3 peaches, pitted and cut into wedges
 - 1 tablespoon extra-virgin olive oil
 - Kosher salt and black pepper
 - 10 cups greens
 - 2 ounces thinly sliced prosciutto, sliced (optional)
 - ½ cup thinly sliced red onion

Directions

To make the granola- preheat the oven to 350°F and line a baking sheet with parchment paper.

In a bowl, combine the oats, coconut and sunflower seeds. In another small bowl, stir together the olive oil, honey, soy sauce and pepper. Pour over the oat mixture and toss until everything is well coated.

Spread into a single layer on the lined baking sheet. Bake for 10 minutes, stir, then bake for another 10-15 minutes until everything is toasted. Remove from oven and let cool completely.

Bring vinegar to a boil in a small saucepan over medium-high heat. Reduce heat and simmer until vinegar is reduced to 2 tablespoons. Remove from heat and stir in honey. Cool to room temperature.

Preheat grill to high heat. Place peach wedges on a grill rack coated with cooking spray. Grill for about 30 seconds on each side until grill marks appear but peaches are still firm. Remove from grill and set aside.

Combine oil, pepper and salt in a large bowl. Whisk until combined. Add greens to bowl and toss gently to coat.

Arrange on a platter and top with peach wedges, prosciutto (optional), red onion and savory granola. Drizzle with balsamic and enjoy.