



Grilled Peach Salad

Ingredients

- 2-3 ripe peaches, halved
- drizzle [Fustini's Delicate SELECT olive oil](#)
- salt and pepper
- arugula
- avocado
- cooked crispy bacon
- fresh cheese
- Green Goddess Dressing

Green Goddess Dressing

- 3 tablespoons [Fustini's 12 Year White balsamic](#)
- 1 tablespoon [Fustini's Garlic olive oil](#)
- 3 cloves garlic, roughly chopped
- salt and pepper
- 1 bunch green onions, roughly chopped
- 1 tablespoon parsley, chopped
- 2 cups mayonnaise
- 2 tablespoons sour cream
- ¼ cup buttermilk

Directions

Step 1.

Prepare a hot grill. Brush peach halves with Fustini's Delicate Single Varietal olive oil and season with salt and pepper. Grill, cut side down, for several minutes, then turn to make cross marks and grill for another minute or two. Remove from grill and slice. Place arugula on a serving plate and garnish with grilled peaches, avocado, bacon and cheese. Drizzle Green Goddess Dressing over and serve.

Step 2. Green Goddess Dressing

Place all ingredients into the cup of a blender and process until smooth and creamy.