



BLUE ROCK VINEYARD

*Arugula, Burrata, Prosciutto and Peach Salad
With*

Peach Balsamic Vinaigrette

Serve with BBQ



For The Salad: Per Serving

$\frac{3}{4}$ cup Baby Arugula

3 thin slices Prosciutto de Parma

4 thin slices of either white or yellow peaches
(or Plums, Apricots or Mango)

3 T. Fresh Burrata Cheese

On a plate place 3 small "nests" of arugula. Top with a coiled "rosette" of Prosciutto. On top of the prosciutto place a small mound of the Burrata. Slice the peaches and place in between the 3 little salads. Drizzle with Peach Vinaigrette and serve immediately.

Note: This can be changed up according to season substituting the following:

- Blood Oranges/Blood Orange Vinaigrette
- Avocados/Vanilla Bean Balsamic Vinaigrette
- Slow Roasted Sweet Tomatoes/Mild Balsamic and Honey Vinaigrette