

# Peach, Basil and Tomato Salad with Balsamic Vinaigrette

## *recipe*

PREP TIME: 15 min | SERVINGS: 4

**weightwatchers**



**4**  
SmartPoints  
value

## INGREDIENTS

- 2 Tbsp extra-virgin olive oil
- 1½ Tbsp balsamic vinegar
- 2 tsp minced shallot
- ½ tsp table salt
- ¼ tsp ground black pepper
- 1 large ripe, firm beefsteak tomato, cut into wedges
- 6 cups baby arugula
- 2 large ripe, firm peaches, sliced
- ¼ cup crumbled ricotta salata cheese
- ¼ cup torn basil leaves

## INSTRUCTIONS

In a medium bowl, combine oil, vinegar, shallot, salt, and pepper; add tomato and toss to combine. Let stand 5 minutes for flavors to blend.

Place arugula in a serving bowl; spoon tomatoes and dressing over top. Top with peaches, cheese, and basil; toss gently to coat.

Serving size: about 2 cups

## NOTE

Feta can be substituted for the ricotta salata. Add chicken for a heartier meal. Any changes to the recipe could affect its SmartPoints® value.