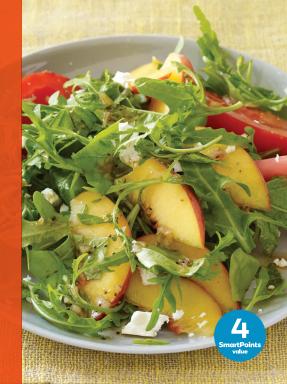
Peach, Basil and Tomato Salad with Balsamic Vinaigrette

recipe

PREP TIME: 15 min | SERVINGS: 4

weightwatchers



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.

