

VEGAN CAPRESE SALAD WITH PEACHES & ARUGULA

SERVES 2
PREP 10 MIN | COOK 0 MINS

Ingredients

- a big handful baby arugula leaves
- extra-virgin olive oil
- good balsamic vinegar
- flaky salt
- freshly ground black pepper
- 3 medium-sized ripe tomatoes, sliced
- 1 large ripe peach or nectarine, pitted and sliced
- 60-120g sliced vegan mozzarella
- handful basil leaves, torn if large

Method

1. Thinly slice the tomatoes, peaches and vegan mozzarella.
2. Toss the arugula with a bit of olive oil, vinegar, and salt to coat. Spread it on a large plate.
3. Top with the tomatoes, peaches, and mozzarella. Scatter the basil leaves over the top.
4. Sprinkle with flaky salt, drizzle with olive oil and balsamic, and grind a little pepper on top. Serve right away.



Recipe Credit: bonjougourmet.com

