

Peach Caprese Salad with Crispy Prosciutto

INGREDIENTS

- 3 ripe peaches, sliced or diced
- 1 pint cherry tomatoes, halved
- 8 oz fresh mozzarella, torn into pieces
- ¼ cup fresh basil leaves, torn
- 3 slices prosciutto
- 2 tbsp extra virgin olive oil
- Juice of ½ lemon
- ½ tsp kosher salt
- ¼ tsp black pepper
- ¼ tsp garlic powder
- Pinch of red pepper flakes
- Balsamic glaze, for drizzling
- Flaky sea salt, for finishing

Optional:

- Drizzle of hot honey
- Arugula base for serving
- Toasted sourdough on the side

DIRECTIONS

1. Preheat a skillet over medium heat. Add the prosciutto and cook for 2-3 minutes per side until crisp. Transfer to a paper towel-lined plate and let cool slightly before breaking into pieces.
2. In a large serving bowl or platter, combine the peaches, tomatoes, mozzarella, and basil.
3. Drizzle with olive oil and fresh lemon juice. Season with kosher salt, black pepper, garlic powder, and red pepper flakes. Toss gently.
4. Top with crispy prosciutto and finish with balsamic glaze and flaky sea salt.
5. Serve immediately with toasted sourdough or alongside grilled chicken, salmon, or burgers.