

# Grilled Nectarine Salad

APPETIZER

## Ingredients

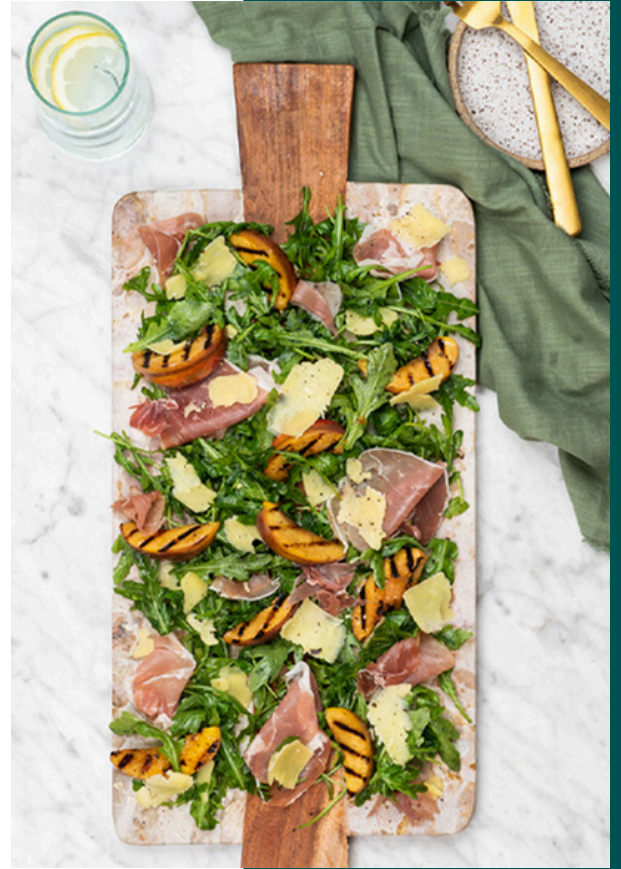
---

- 1 lb nectarines, halved and pitted
- 1/4 cup extra virgin olive oil
- Sea salt
- Freshly ground black pepper
- 2 tbsp fresh lemon juice
- 5 oz baby arugula
- 1/2 block Truly Grass Fed Sharp Cheddar, shaved
- 3 oz prosciutto

## Instructions

---

1. Light a grill or preheat a grill pan.
2. Brush nectarines with oil and season with salt and pepper. Place on grill cut sides down. Grill over high heat for about 5 minutes or until lightly charred. Remove from heat and set aside.
3. In a bowl, whisk together lemon juice and olive oil, then season with salt and pepper. Gently toss in nectarines and arugula until evenly coated.
4. Transfer to a serving platter and top with sharp cheddar and prosciutto.



*Naturally Irish. Truly Delicious.*