



GRILLED PEACH SALAD

¼ cup **Peach Balsamic Vinegar**

2 Tbsp. **Smoky Chipotle Honey Mustard**

1 Tbsp. olive oil

½ tsp. **Garlic Pepper with a Twist of Lime**

½ tsp. **Sunset Seasoned Salt**

⅓ cup crumbled goat cheese

3 peaches, pitted and each cut into 6 wedges

Cooking spray

8 cups salad greens

Combine vinegar, oil, mustard and the seasonings. Set aside. Prepare the grill to high heat. Place peach wedges on grill rack coated with cooking spray; grill 30 seconds on each side or until grill marks appear but peaches are still firm.

Remove from grill; set aside.

Toss greens with dressing and arrange peaches and goat cheese on top.

For a complete meal
add Chicken!



- Smoky Chipotle Honey Mustard
- Garlic Pepper with a Twist of Lime

- Sunset Seasoned Salt