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Arugula Salad with Honey-Drizzled Peaches

Prep Time: 20 mins

Total Time: 20 mins

Ingredients

- 1/4 cup(s) nuts, pecans, toasted, finely chopped
- 1/2 teaspoon salt, Kosher, divided
- pepper, black ground, freshly ground to taste
- 4 ounce(s) cheese, goat, soft, 1 log
- 4 ounce(s) lettuce, arugula, 6 cups
- 1 tablespoon oil, olive, extra virgin
- 1 medium lemon, zest and juice
- 4 medium peach(es), ripe but firm, halved and pitted
- 4 tablespoon honey

Preparation

1. Place pecans in a shallow dish. Season with 1/4 teaspoon salt and pepper. Roll goat cheese log in the pecans to coat. Refrigerate the log until firm, if necessary, then cut into 8 rounds.
2. Place arugula in a medium bowl. Add oil, lemon zest and juice and toss to coat; season with the remaining 1/4 teaspoon salt and pepper.
3. Divide the arugula among 4 shallow bowls. Nestle 2 peach halves into each portion of greens, top each half with a round of pecan-crusted goat cheese and drizzle each salad with 1 tablespoon honey.

