

Grilled Peach and Mozzarella Salad

- 5 peaches
- 3 green onions, sliced
- 1/4 cup chopped fresh cilantro
- 3 tablespoons honey
- 1 teaspoon salt
- 1 teaspoon lime zest
- 1/2 cup fresh lime juice
- 3/4 teaspoon ground cumin
- 3/4 teaspoon chili powder
- 1/3 cup olive oil
- Cooking spray
- 6 ounces watercress or baby arugula, thoroughly washed
- 3/4 pound fresh mozzarella cheese, cut into 16 (1/4") slices

Peel and chop one peach. Cut remaining 4 peaches into 28 (1/4" thick) rounds, cutting through stem and bottom ends (cut in half removing the pit and then slice the halves). Process chopped peach, green onions, cilantro, honey, salt, lime zest, lime juice and cumin in food processor for 10-15 seconds or until smooth. Add oil and pulse 3-4 times or until thoroughly combined. Coat cold cooking grate of grill with cooking spray and heat grill to 350-400 degrees (medium high). Brush both sides of peach rounds with 1/3 cup peach dressing. Grill peach rounds, covered with grill lid for 3-5 minutes on each side or until grill marks appear. Arrange watercress evenly on 4 plates. Alternately layer 4 grilled peach rounds and 4 cheese slices over watercress on each plate. Top each with 3 more peach rounds. Drizzle with remaining peach dressing.