



Grilled Peach, Arugula, Pickled Red Onion & Gorgonzola Crostini

Prep: 20 minutes plus standing

Grill: 10 minutes • Serves: 6

Pickled Red Onion

- 2 cups cold water
- ¼ cup apple cider vinegar
- ¼ cup granulated sugar
- 2 tablespoons kosher salt
- 1 small red onion, halved and thinly sliced

Crostini and Grilled Peaches

- 1 loaf (16 ounces) French baguette, sliced diagonally ½-inch thick (about 12 slices)
- 3 tablespoons extra virgin olive oil
- ½ teaspoon kosher salt
- ¼ teaspoon ground black pepper
- 3 medium ripe peaches, halved and pitted
- ½ cup crumbled Gorgonzola cheese

Toppings

- 2 tablespoons extra virgin olive oil
- 2 cups lightly packed arugula
- ¼ cup sliced almonds, toasted
- ¼ cup balsamic glaze

1. Prepare Pickled Red Onion: In small saucepot, heat water, vinegar, sugar and salt to a boil over high heat; remove from heat and cool 8 minutes. Add onion; let stand at room temperature at least 2 or up to 6 hours.

2. Prepare Crostini and Grilled Peaches: Prepare outdoor grill for direct grilling over medium-high heat. Brush both sides of baguette slices with 2 tablespoons oil; sprinkle with salt and pepper. Place baguette slices on hot grill rack; cover and cook 3 minutes or until grill marks appear, turning once.

3. Brush cut sides of peaches with remaining 1 tablespoon oil. Place peaches, cut side down, on hot grill rack; cover and cook 5 minutes or until grill marks appear.

4. Place crostini in single layer on rimmed baking pan; top with cheese. Place pan directly on hot grill rack; cover and cook 2 minutes or until cheese melts.

5. Toppings: Drain onion, reserving 2 tablespoons pickling liquid in medium bowl. Whisk oil into reserved liquid; add arugula and toss to coat. Cut peaches into wedges.

6. Top crostini with arugula mixture, onion, peaches and almonds; drizzle with balsamic glaze.

Approximate nutritional values per serving:

425 Calories, 20g Fat (5g Saturated), 13mg Cholesterol, 883mg Sodium, 53g Carbohydrates, 2g Fiber, 11g Sugars, 12g Protein

Chef Tips

Crostini and peaches can also be grilled on a grill pan over medium-high heat.

To toast almonds: In large skillet, cook almonds over medium heat 3 minutes or until lightly browned and fragrant, stirring frequently; transfer to plate to cool.