

Grilled Nectarine & Arugula Salad

by *Dan & Kathleen Taggart*

Difficulty: Beginner | Prep Time: 20 min | Serves 4

- 1 large, firm nectarine
- 4 fresh figs (optional)
- 4 cups lightly packed arugula
- 2 tablespoons pine nuts
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- ¼ cup extra-virgin olive oil
- 1 tablespoon sherry vinegar
- Coarse salt
- Freshly ground black pepper

Heat two rails of grill to high. Slice the nectarine into ½ - inch slices. When grill is hot place nectarine slices on it. Grill for approximately 2 minutes on each side until slices are nicely marked and softened. Remove from grill and set aside. If using the figs, grill them at the same time.

Wash and dry arugula and place in large salad bowl. Toast the pine nuts by placing them in a dry pan and turning heat to medium-high. Watch the nuts carefully so that they brown, but do not burn. Toss the pan frequently.

Blend the oil, vinegar, salt and pepper in a small measuring cup. Taste for balance. Cut the nectarine slices into 4 pieces each and divide the figs in half. Toss the toasted pine nuts into the salad bowl. Add a bit more salt and pepper to the bowl. Pour dressing over, toss well and serve.

