



## Peach Mint Caprese Salad

2 servings

15 minutes

### Ingredients

- 1/2 cup Balsamic Vinegar
- 2 tbsps Maple Syrup
- 2 cups Baby Spinach
- 1/4 cup Mint Leaves
- 2 Peach (sliced)
- 2 1/8 ozs Mozzarella Ball (sliced)
- 1/4 cup Almonds (crushed)

### Nutrition

Amount per serving	
Calories	369
Fat	16g
Saturated	5g
Carbs	45g
Fiber	5g
Sugar	35g
Protein	13g
Cholesterol	24mg
Sodium	188mg
Vitamin A	3641IU
Vitamin C	19mg
Calcium	284mg
Iron	3mg

### Directions

- 1 In a small saucepan over high heat, stir balsamic vinegar and maple syrup and bring to a boil. Reduce heat and simmer until mixture is thick, about 15 minutes.
- 2 Meanwhile, divide spinach onto plates and arrange alternate slices of peach and mozzarella. Drizzle balsamic vinegar reduction overtop and sprinkle with crushed almonds and mint. Enjoy immediately.

### Notes

- Slicing Mozzarella:** Use a serrated knife or pull dental floss tight along the cheese.
- Nut-Free:** Use hemp seeds instead of almonds.
- No Maple Syrup:** Use honey instead.
- No Peaches:** Use tomato, zucchini, nectarine or plums instead.