

Arugula Salad with Peaches, Goat Cheese and Basil
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Total Time: 10 Minutes

Yield 4 Servings

Ingredients

¼ cup pine nuts

¼ cup extra-virgin olive oil

2 tablespoons champagne vinegar or white wine vinegar

½ teaspoon kosher salt

¼ teaspoon black pepper

4 to 5 ounces baby arugula

2 ripe peaches, pitted and cut into ¼-inch slices (about 10 ounces)

½ cup julienned fresh basil leaves

2 ounces creamy goat cheese, crumbled (about ½ cup), plus more to taste

Preparation

1. In a small sauté pan, toast the pine nuts over medium heat, tossing often, until golden brown, about 3 minutes. Remove from the heat.
2. In a small liquid measuring cup or bowl, whisk together the olive oil, vinegar, salt and pepper.
3. Place the arugula in a large salad bowl. Pour just enough dressing over the greens to moisten, and toss to coat. Add the peaches, basil, goat cheese and toasted pine nuts and toss to coat. Add more goat cheese and dressing if desired. Toss gently and serve immediately.