

# 3 Ways to Use Summer Peaches

## PEACH SPINACH SALAD



### Ingredients

- 4-6 cups of organic spinach
- 2 large peaches
- 1 avocado
- ½ small red onion
- ½ cup goat cheese crumbles
- ½ cup toasted almonds
- 3 Tbsp balsamic vinegar
- 3 Tbsp extra virgin olive oil
- 1 garlic clove
- ½ tsp Dijon mustard
- Salt and pepper to taste

### Instructions

- Whisk together the balsamic, olive oil, minced garlic, Dijon, salt, and pepper.
- Add the spinach to a large bowl and drizzle the vinaigrette over it.
- Toss and combine.
- Top salad with peach slices, diced avocado, red onion, goat cheese crumbles, and roasted almonds.
- Serve immediately, eat, and enjoy!

## PEACH SALSA



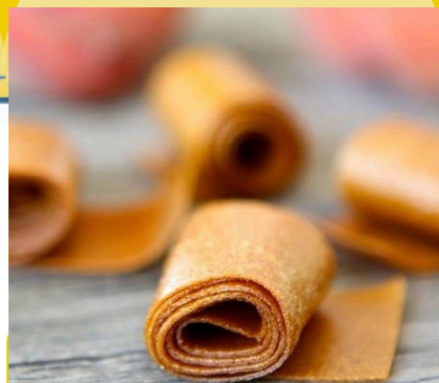
### Ingredients

- 1 ½ cup ripe peaches
- 1 cup tomato
- 1 Tbsp Jalapeño
- ¼ cup yellow or green pepper
- ¼ cup red onion
- 1 Tbsp cilantro
- Juice of 1 lime
- ¼ tsp chili powder
- 1 Tbsp brown sugar
- Salt and pepper

### Instructions

- Mix all ingredients well.
- Serve right away or cover and refrigerate.
- Eat, and enjoy!

## HOMEMADE PEACH LEATHER



### Ingredients

- Peaches
- Agave nectar
- Honey

### Instructions

- Preheat the oven to 150 degrees F and line a large baking sheet with parchment paper
- Chop skinless and pitted peaches into squares, place in a blender and add agave and honey.
- After pureeing the fruit until smooth, pour it onto the baking sheet and spread to 1/8" thick.
- Bake for 6-8 hours, until the center is not tacky.
- Remove from the oven and let cool to room temperature.
- Peel off the fruit leather and cut into squares or strips.
- Store in an air-tight container, eat, and enjoy!



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