



Peach and Tomato Salad with Goat Cheese and Crispy Bacon

INGREDIENTS

2 large ripe peaches, sliced
2 homegrown, vine-ripened tomatoes, sliced and quartered (or substitute halved grape or cherry tomatoes)
2 cups baby arugula (or substitute baby spinach)
2 Tbs. goat cheese crumbles
2 slices cooked, crumbled bacon

Dressing

1 Tbs. spicy brown or Dijon mustard
1/4 cup champagne vinegar (or sub rice or white wine vinegar)
1/2 cup olive oil
Kosher salt and freshly ground black pepper

Combine dressing ingredients in a small bowl and whisk well. In a large bowl, toss peaches, tomatoes, and arugula; divide mixture between two plates. Top each salad with goat cheese crumbles and bacon; drizzle each salad with prepared dressing, as desired.

Now You're Cookin',

Chef Alli

****This recipe was featured on Chef Alli's Farm Fresh Kitchen with [From the Land of Kansas](#), as part of WIBW 13 News This Morning, August 2015. Nothing tastes better than fruits and vegetables fresh from your local Kansas Farmers Market! And to order your favorite From the Land of Kansas products and ingredients, visit our new [ecommerce](#) sight.**