

HOW TO MAKE ROBERT IRVINE'S



INGREDIENTS

4 ripe peaches

3 tbsp grapeseed oil

1 tbsp white wine vinegar

1 shallot, minced

1 tsp honey

2 cups baby arugula

3 slices bacon, cooked and
cut into 1-inch cubes

1 tbsp gorgonzola
blue cheese, crumbled

GRILLED PEACH AND ARUGULA SALAD

- 1 Cut peaches into quarters, coat with grapeseed oil, and season with salt and pepper.
- 2 Place the peaches on a hot grill. Cook for approximately 4 minutes on each side.
- 3 In a separate bowl, add white wine vinegar, shallots, and honey, then slowly add grapeseed oil.
- 4 In a separate bowl, add baby arugula, bacon, and grilled peaches, then dress with the white wine vinaigrette you just made.
- 5 Finish salad with crumbled gorgonzola.
- 6 Don't forget Pure Life® water!

SERVES
6

*[Scale the ingredients
for your family and friends.]*



Make the recipe and share with
#PureLifeSummerChallenge