

Stone Fruit and Basil Salad with Arugula, Balsamic Glaze, and Vegan Nut Cheese

Prep: 10 minutes • Cook: 0 minutes

Peppery arugula meets juicy summer stone fruit and fragrant basil, finished with a silky balsamic glaze, creamy plant-based cheese, and crunchy nuts for a bright, elegant salad.

Ingredients

- 3 cups arugula
- 2 nectarines/peaches/apricots/plums (sliced)
- 1/2 cup basil (leaves)
- 2 tbsp olive oil
- 2 tbsp balsamic reduction/glaze
- 1/4 cup plant-based nut cheese
- 2 tbsp nuts (pistachios/almonds/walnuts) (chopped)
- 1/8 tsp sea salt
- 1/8 tsp black pepper (ground)

Instructions

1. In a serving bowl or platter, add the arugula, sliced stone fruit, and basil; toss gently to combine.
2. Drizzle the olive oil and balsamic reduction/glaze over the salad.
3. Top with the plant-based nut cheese and chopped nuts, then sprinkle with sea salt and ground pepper to taste.
4. Optional: For a nut-free version, use a nut-free vegan cheese and replace the nuts with pumpkin seeds.

Tags: Salad, Vegan, Gluten Free, Nut Free Option, Summer, Fruit
