

## **GRILLED PEACH FETA SALAD WITH LAVENDER DRESSING**

*(slightly modified from Sawsan's Chef in Disguise)*

for the salad:

- 3 cups greens (I used a spring mix)
- 3 tablespoons of feta crumbled, or to taste
- 2 peaches cut into segments

for the lavender dressing:

- 4 tablespoons lemon juice
- 5 tablespoons olive oil
- 1/2 teaspoon sea salt
- 1 teaspoon mustard
- 1/2 teaspoon dried lavender flowers
- 2 tablespoons balsamic vinegar (I used white balsamic)

**Make the dressing:** In a bowl add the lemon juice, salt, mustard, lavender, and balsamic vinegar and whisk. Slowly drizzle the olive oil while you continue whisking until you have added the entire amount.

**Prepare the salad:** On the grill or in a pan on the stove top, lightly grill the peach segments. In your serving plate, arrange the greens, topped with the grilled peach segments. Crumble the feta cheese on top.

Drizzle the dressing on the salad right before serving.