



Makes 15 cups
Preparation Time: 20 minutes
Cook Time: 20 minutes

INGREDIENTS:

6 cups mixed salad greens

2 lb. assorted heirloom tomatoes, cored and cut into wedges (3 to 4 tomatoes)

1 lb. fresh peaches or nectarines, halved, pitted, and sliced (3 peaches)

1 medium shallot, thinly sliced

¼ cup coarsely chopped fresh herbs, such as parsley, tarragon, lemon thyme, or purple basil

2 tablespoons orange juice

2 tablespoons balsamic vinegar

1 teaspoon Dijon mustard

Sea salt, to taste

Freshly ground black pepper, to taste

Peach and Tomato Salad

This stunning salad is a recipe you'll have on repeat all summer long. Succulent sweet peaches are arranged alongside juicy heirloom tomatoes over a bed of mixed greens to celebrate the [season's best produce](#) with a savory-sweet pairing. You'll love how tangy shallot and aromatic herbs add extra oomph to this garden-fresh recipe, and a drizzle of the citrusy balsamic vinaigrette ties all the flavors together. Serve this tantalizing peach and tomato salad alongside [homemade veggie burgers](#) or a [pasta salad](#), and watch how quickly it gets gobbled up!

For more vegan peach recipes, check out these tasty ideas:

- [Peach and Pepper Tacos](#)
- [Grilled Peaches with Basil-Peach Nice Cream](#)
- [Ginger-Peach Breakfast Muffins](#)
- Or take a look at our full collection of [vegan peach recipes](#)

By Nancy Macklin, RDN

- 1 On a large platter arrange greens, tomatoes, peaches, shallot, and fresh herbs. In a small bowl whisk together orange juice, vinegar, and mustard. Drizzle over salad. Season with salt and pepper.