

# PureWow

**Print Sizes:** [8.5 x 11](#) [4 x 6](#) [3 x 5](#)[Print with photo](#)[Print without image](#)

## JOANNA GAINES'S PEACH CAPRESE RECIPE

April 24, 2018 PureWow Editors 4 servings 10 min

### Ingredients

- ½ cup white balsamic vinegar
- ¼ cup extra-virgin olive oil
- 2 white peaches, chilled
- 2 yellow peaches, chilled
- Two 4-ounce fresh mozzarella balls, preferably water-packed
- 10 fresh basil leaves, torn
- 1 teaspoon flaky salt
- 1 teaspoon freshly ground black pepper

### Directions

1. In an 8-ounce screw-top jar, combine the vinegar and olive oil. Screw on the lid and shake well. Refrigerate until well chilled. The dressing can be made ahead and stored in the jar in the refrigerator for up to a week.
2. Remove the pits from the peaches and cut the fruit into ½-inch-thick slices or wedges. Drain the mozzarella if necessary and pat it dry. Use a sharp knife to cut it into ¼-inch-thick slices.
3. On a serving platter, decoratively arrange the slices of peach and mozzarella. Scatter the basil leaves on top, drizzle with the dressing and season with the flaky salt and pepper.