

Nectarine Balsamic Vinaigrette

By: Andrea | Cooking with a Wallflower

Ingredients:

1 medium to large yellow nectarine
(or yellow peach)
1 large strawberry
1 teaspoon balsamic vinegar
2 teaspoons olive oil

Yields: 2/3 – 1 cup dressing

Directions:

Chop up the nectarine or peach into small pieces and remove the pit.

Remove the stem and leaves from the strawberry.

Add the chopped nectarine, strawberry, balsamic vinegar, and olive oil to the blender. Blend until all the ingredients are evenly combined and have become smooth.

Drizzle the dressing over your favorite salad.

Enjoy!

**Store the nectarine balsamic vinaigrette in an airtight container in the refrigerator for up to 2 weeks.