

Spinach Salad with Peaches, Pecans, and Saint Albray

Even if you haven't adopted a peach tree and snuggled it in a blankie, you can still make this 5-minute salad. The quantities are completely unimportant and will vary with the number of mouths you're feeding. I like the creamy, almost musty quality of the Saint Albray against the sweet peaches, but choose whatever semi-soft cheese you happen to have on hand.

Baby spinach leaves

Firm but ripe peaches, peel on, sliced

Saint Albray cheese, or cheese of your choice, cut in chunks

Fruity balsamic vinegar (I use a fig balsamic)

Extra virgin olive oil

Toasted chopped pecans

Coarse salt & freshly cracked pepper

In a salad bowl combine spinach, peach slices, and cheese. Drizzle with vinegar and olive oil. Sprinkle with pecans, salt and pepper. Serve immediately.