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## **GRILLED PEACH, CUCUMBER, AND TOMATO SALAD**

Serves 4 to 6

Prep Time 5 minutes

Total Time 15 minutes

My family cannot get enough of this salad. What's special about it is the ingredients are ordinary, but when they come together, it's pure magic. It's the simple things that make me happy: a syrupy summer peach, a crisp cucumber, and a juicy, ripe tomato. Can't get enough!

2 very ripe peaches, pitted and quartered  
1 tablespoon olive oil  
½ English cucumber, sliced on an angle (about 1 cup)  
8 ounces tricolor cherry tomatoes, halved  
¼ cup torn fresh basil or mint leaves, or a mix  
Kosher salt and freshly ground black pepper

Heat a grill pan over medium-high heat.

Rub the peaches with the oil. Grill the peaches on their two cut sides, turning occasionally, until grill marks appear, 4 to 5 minutes. Transfer the peaches to a large bowl and toss with the cucumber, tomatoes, and basil. Season with salt and pepper to taste. Serve at room temperature.

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