



## **Peach and Avocado Salad with Creamy Tarragon Dressing**

*Recipe adapted from Sweet Georgia Peaches. For more information about peaches, visit [GaPeaches.org](http://GaPeaches.org).*

### **Ingredients**

#### Dressing

½ cup plain yogurt  
2 tablespoons light mayonnaise  
2 tablespoons white balsamic vinegar  
1 tablespoon olive oil  
2 teaspoons Dijon mustard  
2 tablespoons fresh tarragon, finely chopped  
1 green onion, minced, about 2 tablespoons

#### Salad

5 ounces mixed greens  
2 peaches, sliced  
1 avocado, peeled and sliced into ½” slices  
1 bunch radishes, thinly sliced

### **Instructions**

Combine dressing ingredients, season with salt and pepper, and refrigerate until ready to serve.

Set EGG for direct cooking at 275°F/135°C.

Grill peaches for approximately two minutes, or until they look done.

Arrange greens on a large platter. Top with grilled peaches, avocado, and radishes and gently toss.

Drizzle with dressing or serve on side.

Makes 6-8 servings