**Almond-Crusted Goat Cheese, Peach and Fig Salad**

* For the Goat Cheese
* 1/3 cup Salted Caramel Blue Diamond Almonds
* 1/3 cup panko bread crumbs
* 1/4 tsp. salt
* 1/4 tsp. black pepper
* 8 ounces goat cheese (log style, not crumbles)
* 1 egg, beaten
* About 1 tablespoon extra-virgin olive oil
* For the Dressing
* 3 tablespoons extra-virgin olive oil
* 2 tablespoons balsamic vinegar
* 1 tablespoon maple syrup
* 1/4 tsp. salt
* 1/4 tsp. black pepper
* For the Salad
* 8 cups mixed greens
* 1 tablespoon mint leaves, torn
* 1 tablespoon basil leaves, torn
* 8 fresh figs, halved
* 2 peaches, halved, pitted and sliced
* 1/4 cup Salted Caramel Blue Diamond Almonds
* Instructions

1. Make the crusted goat cheese. In the bowl of your food processor with the blade attachment, process the almonds until they are finely chopped. Add the panko bread crumbs, salt and pepper and pulse to combine. Transfer the mixture to a shallow bowl or plate. Slice the goat cheese into eight equal sized pieces. Then using your hands, form each of the goat cheese pieces into a disk. The goat cheese may crumble some at first, but as it warms in your hands it will become easier to mold. Dip each goat cheese round into the beaten egg and then into the almond/panko mixture, being sure to coat all sides. Heat a non-stick skillet over medium-high heat and warm the olive oil. Add the coated goat cheese rounds and cook for about 1-2 minutes. Then gently flip them using a spatula and cook for an additional 1-2 minutes. The coating should be golden brown and the goat cheese should be warm and starting to soften, but still hold it’s shape. Carefully remove the goat cheese rounds from the skillet and transfer them to a paper towel-line plate.
2. Make the dressing. Whisk all of the ingredients together and set aside.
3. Assemble the salads. In a large bowl toss the mixed greens and herbs with the dressing. Divide evenly between 4 plates or bowls. Then top each salad with two of the crusted goat cheese rounds, 4 fig halves, 1/2 sliced peach and 1 tablespoon almonds. Serve immediately.