

WINTER RADICCHIO SALAD

Recipe from Robin Verson of the Organic Association of Kentucky

Ingredients:

Salad:

- 1 head radicchio
- 1 pear, halved and thinly sliced
- 1 navel orange, peeled and segmented
- 1 shallot, thinly sliced
- ½ cup roasted pecans, roughly chopped
- ¼ cup feta cheese, crumbled



Dressing:

- 1 garlic clove, minced
- 1 lemon, juiced
- Kosher salt and black pepper
- 2 tablespoons honey
- ¼ cup extra virgin olive oil

Directions:

1. **Prepare the radicchio:** Core the radicchio and separate the leaves. If you want to make them slightly less bitter you can soak the leaves in cold water for 30 minutes, before drying and assembling the salad.
2. **Assemble the salad:** Arrange the radicchio leaves on a large platter, then top with orange segments and pear slices. Add the shallots, pecans, and feta.
3. **Make the dressing:** In a small bowl, add the garlic and lemon juice. Season with kosher salt and black pepper. Add the honey and whisk. While whisking, drizzle the extra virgin olive oil and continue to whisk until the dressing is well combined.
4. **Finish the salad:** Pour the dressing over the radicchio salad and serve.

