
Grilled Radicchio & Pear Salad

fullmeasureofhappiness.com

Ingredients:

1 small head radicchio
1 T olive oil
2 T balsamic vinegar
2 t mustard

2 T Parmesan cheese
1 ripe pear, diced
Salt and pepper to taste

Directions:

Divide the radicchio into quarters, with the core still largely intact. Brush the cut edges with olive oil and season with salt and pepper. Grill over indirect medium-high heat until they are wilted (and the outer leaves are crisp), about 2-3 minutes per cut side.

Meanwhile, combine the oil, balsamic vinegar, mustard, and Parmesan. Slice the radicchio and divide onto plates. Top with diced pear and drizzle with the dressing. Serves 2-3 entrée-sized salads or 4-6 side salads.

