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Radicchio Pumpkin Salad with Tahini Dressing

Sugar pumpkins (not the carving kind) are roasted for a flavorful fall salad.

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Yields:**6** serving(s)**Prep Time:****25** mins**Total Time:****1 hr 15** mins

Ingredients

1/2 cup hazelnuts**1** (2-pound) sugar pumpkin, seeded and cut into 1 ½-inch cubes**2 Tbsp.** plus 1/3 cup olive oil, divided

Kosher salt and freshly ground black pepper

1 tsp. lemon zest, plus ¼ cup lemon juice**1 Tbsp.** pure honey**1 Tbsp.** tahini**1** clove garlic, chopped**1** large head radicchio, trimmed and torn into bite-size pieces**1** small beet, peeled and thinly sliced**1/3 cup** crumbled Feta

Directions

Step 1

Preheat oven to 375°F. Place hazelnuts on a small rimmed baking sheet and roast just until fragrant and lightly browned, 7 to 9 minutes. Transfer to a large clean dish towel and rub until skins release. Cool completely.

Step 2

Toss together pumpkin and 2 tablespoons oil on a small rimmed baking sheet. Season with salt and pepper. Bake until tender and cooked through, 34 to 36 minutes.

Step 3

Whisk together lemon zest and juice, honey, tahini, garlic, and remaining 1/3 cup oil in a bowl. Season with salt and pepper. Toss together radicchio, hazelnuts, pumpkin, and 1/4 cup dressing in a bowl. Top with sliced beets and Feta. Serve immediately with additional dressing alongside