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Radicchio Pumpkin Salad with Tahini Dressing

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

BY [LYDA JONES BURNETTE](#) PUBLISHED: SEP 27, 2024

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