



WEEKDAYS 1e|12p|c



Daphne Oz's Grilled Radicchio Salad

skill level

easy

time

1-30min

servings

6

cost

\$

Contributed by: [Daphne Oz](#)

Break out of your boring salad routine and toss asparagus, Pecorino, and candied walnuts onto grilled greens.

ingredients

For the Simple:

3 large heads Radicchio Treviso (rinsed
outer leaves removed; cut in half
lengthwise)
2 ears of Corn
1 Lemon

For the Special:

2 cups Asparagus (sliced thinly on the
bias)
1/2 cup shaved Pecorino
1/4 cup Chives
1 Lemon

For the Spectacular:

1 cup Balsamic Vinegar
1/2 cup Candied Walnuts (roughly
chopped)
Salt and Pepper
Olive Oil

kitchenware

- Grill
- Grilling Fork
- Liquid Measuring Cup
- Measuring Cup (set)
- Measuring Spoons

steps	ingredients per step	instructions
1		Preheat a grill to medium-high heat.
2	1 cup Balsamic Vinegar	Put the balsamic vinegar in a small pot over medium high heat. Bring up to a boil and reduce to a simmer. Reduce the vinegar by 1/2, or until thick and syrupy, about 12 to 15 minutes. Take off the heat and let cool.
3	3 large heads Radicchio Treviso (rinsed, outer leaves removed; cut in half lengthwise) Olive Oil Salt and Pepper	For the Simple: Drizzle the cut side of the radicchio with olive oil and season with salt and pepper. Place the radicchio on the grill cut side down and cook for 2 to 3 minutes, or until the leaves are charred and tender.
4	2 ears of Corn 1 Lemon	Place the corn on the grill and char, rotating every few minutes, about 4 minutes total. Cut the corn off the cob and add to a bowl. Squeeze the juice of the lemon over the corn. Toss. Taste and adjust seasoning.

5

Top the radicchio with the charred corn.

6

2 cups Asparagus (sliced thinly on the bias)
1/2 cup shaved Pecorino
1/4 cup Chives
1 Lemon

For the Special: In a bowl, add the asparagus, Pecorino and chives. Dress with lemon juice and olive oil. Season with salt and pepper. Taste and adjust seasoning. Top the radicchio with the asparagus salad.

7

1/2 cup Candied Walnuts (roughly chopped)

For the Spectacular: Top the radicchio salad with the candied walnuts and then drizzle the whole salad with the reduced balsamic vinegar.

Helpful Tip:

1. Grill the radicchio cut-side down.

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