

insalata di finocchio e radicchio

FENNEL AND RADICCHIO SALAD
WITH CITRUS VINAIGRETTE

20 minutes | 4 servings

- 1 orange**
- 1 teaspoon Dijon mustard**
- 1 tablespoon finely chopped flat-leaf parsley**
- ¾ teaspoon fine sea salt**
- 2 tablespoons extra-virgin olive oil**
- 1 large bulb fennel, trimmed, halved lengthwise and thinly sliced**
- 1 medium head radicchio, thinly sliced**

Using a sharp paring knife, cut 1 (1-inch-wide) strip zest from orange, avoiding white pith. Thinly slice the zest lengthwise into strips. In a small saucepan of boiling water, blanch zest 30 seconds, then drain. Squeeze ⅓ cup juice from remaining orange.

takes
20
MINUTES



In a large bowl (large enough to toss the salad in), whisk together juice, mustard, parsley, salt and oil. Add fennel and radicchio; toss to combine. Sprinkle with the blanched zest.