



Chicory Chicks

Roasted Radicchio, Shaved Fennel, & Arugula Salad

Ingredients

- 3 cups of Baby Arugula
- 1 head of Radicchio
- 1 head of fennel
- ½ cup high quality parmesan- Reggiano cheese
- 6 tbs extra virgin olive oil
- 6 tbs balsamic vinegar
- Kosher salt & fresh ground black pepper



Directions:

1. Wash all radicchio, fennel, and arugula.
2. Cut radicchio in wedges- half-lengthwise, again lengthwise, once more until they are small wedges.
3. Place on baking sheet & lightly coat in olive & salt & pepper. Put in oven at 350 degrees for 5 mins, then broil low for 3 mins. Remove from oven once the outer edges are charred. Let cool
4. Thinly slice the fennel bulb and Parmesan cheese – I used a French mandolin slicer.
5. How to plate: lay the baby arugula on the plate, add the shaved fennel & parmesan, top with the roasted radicchio wedges. Lightly pour balsamic & olive oil.
6. Serve & mangia!