

SHREDDED RADICCHIO SALAD WITH PAPRIKA CROUTONS, MICROGREENS, AND PARMESAN

I shredded up some bitter, bold radicchio, whisked up my favorite Ceasar salad dressing, and sautéed the cut up remains of Kyle's bread in some olive oil that I spiked with sweet paprika. Tossed all together while the croutons were still warm with lots of salty Parmesan cheese and a palmful of microgreens, this salad was the perfect afternoon lunch. A couple of soft-boiled eggs or a handful of shredded chicken breast would be a welcome addition if you were wanting to add some protein.

Ingredients.

3 cups radicchio, thinly sliced into ribbons
palmful microgreens
two slices sourdough bread, cubed
1 teaspoon sweet paprika
1/2 cup Parmesan cheese
1/2 cup extra virgin olive oil
kosher salt
freshly ground black pepper

Dressing.

1/4 cup lemon juice
1/4 cup extra virgin olive oil
1 tablespoon Dijon mustard
1 clove garlic, very finely minced or grated with a microplane
1/2 teaspoon anchovy paste
kosher salt
freshly ground black pepper

Directions.

In a small bowl, whisk together lemon juice, olive oil, Dijon, anchovy paste, garlic. Add salt and pepper to taste. Set aside.

Heat 1/2 cup olive oil over medium heat. Add the paprika and the cubed bread, toss often until the bread is bright from the paprika and golden from the heat. Transfer the croutons to a paper towel lined plate using tongs. Season with a pinch of salt.

In a large bowl toss the radicchio together with the warm croutons, microgreens, and Parmesan. Plate, drizzle with dressing, and finish with a bit of fresh pepper.

Serves 2.

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