

RADICCHIO SALAD

- 1 small red onion, finely sliced
- 3 tablespoons white wine vinegar
- 1-2 heads radicchio, depending on size
- 2 oranges, peeled and diced
- 4-6 fresh dates, pitted and diced
- 100 grams feta cheese



DRESSING:

- Vinegar drained from marinated onions
- 3 tablespoons orange juice
- ½ teaspoon each paprika, ground cumin, ground coriander
- 2 cloves garlic, crushed
- 1/3 cup olive oil

DRESSING:

Marinate onions in vinegar for 15 minutes. Drain the vinegar from the onions into a jar, add remaining ingredients. Season and shake well.

SALAD:

Slice radicchio. Add oranges, dates and sliced onions to the bowl. Add dressing and crumble feta cheese over the top.

The combination of the sweet oranges and dates and the salty feta cheese is a wonderful foil for the slightly bitter radicchio (which is extremely good for you).

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