

Radicchio with Green Olives and Parmesan

Ingredients

- 1 small head red radicchio
- 1 cup Castelvetrano olives, brine reserved
- 2 Tbsp extra-virgin olive oil
- 1 Tbsp aged balsamic vinegar
- 1 Tbsp honey (optional)
- About 2 oz Parmesan or Grana Padano
- Flaky salt and freshly ground black pepper

Preparation

1. Core the radicchio and discard any browned outer leaves
2. Slice or tear the leaves into bite-sized pieces and put them in a large bowl
3. Pit the olives and cut each one in half lengthwise
4. Smash each lightly with the flat of a knife, to flatten
5. Toss the olives with the radicchio, massaging the leaves lightly with your hands
6. Whisk together the olive oil, balsamic vinegar, and 1 tablespoon olive brine
7. Taste for sweetness, and add a drizzle or more of honey, if desired
8. Toss the dressing with the radicchio
9. Use a vegetable peeler to create large, thick flakes of cheese and toss with the salad, along with salt and pepper, to taste
10. Serve within an hour, garnished with additional cheese, if desired

