



Radicchio + Beet + Fennel Salad

By Susan Spungen for Susanalogy

Serves 2 hungry people, 4 as a small side

For the salad:

- 1/2 head radicchio (4 to 5 ounces)
- 1 small or 1/2 large fennel bulb (about 6 ounces)
- 1 medium red beet (about 6 ounces), peeled

For the dressing:

- 2 teaspoons honey mustard (I like the sweet-hot kind)
- 2 tablespoons freshly squeezed orange or tangerine juice

1 tablespoon good balsamic vinegar
Salt and freshly ground pepper
3 tablespoons olive oil

To finish:

2 ounces feta, crumbled
1/3 cup (1 ounce) walnuts
Flaky salt and freshly ground pepper

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1. Shred the radicchio crosswise as thinly as possible. Transfer to a serving bowl in a fluffy pile. If you're using a small fennel bulb, halve it lengthwise, and shave it thinly on a mandoline, or slice it as thinly as possible by hand. Transfer to the bowl.

2. Grate the beet on the large holes of a box grater and transfer to the bowl.
3. In a small bowl, stir together the mustard, orange juice, vinegar, salt and pepper to taste, and stir well with a fork. Slowly incorporate the oil. Drizzle some of the dressing over top, season with flaky salt and pepper, and toss together, adding more dressing if needed to evenly moisten to your liking.
3. Crumble the feta over top along with the walnuts. Season the top with more salt and pepper if desired.