

Radicchio Salad with Balsamic Vinaigrette – Pamm

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10 scallions, including 3 inches of the green, trimmed and sliced

12 cherry tomatoes, halved (red or yellow)

2 cucumbers, sliced

1 ¼ pound head of radicchio, quartered, cored, and sliced

6 radishes, trimmed and sliced

¼ cup cooked chick-peas, drained and rinsed

¼ cup chopped fresh parsley

3 T. fresh marjoram leaves

1/2 cup Balsamic Vinaigrette (recipe follows)

(I also added spring greens for color and texture.)

Vinaigrette:

6 T. balsamic vinegar

½ cup freshly squeezed orange juice

4 T. freshly squeezed lemon juice

¼ cup olive oil

1 T. chopped fresh marjoram or oregano

Pinch of freshly ground black pepper

Pinch of cayenne pepper

¼ tsp. salt

Combine all ingredients in a jar with a tight-fitting lid. Shake well to emulsify and refrigerate until needed.

Note: The dressing will keep for a week in the refrigerator.

Add dressing to salad immediately before serving.