

Radicchio Salad With Golden Beets and Walnuts

By **Martha Rose Shulman**

Total Time About 15
 minutes

Rating ★ ★ ★ ★ ★ (42)



Andrew Scrivani for The New York Times

Walnut vinaigrette is especially compatible with bitter greens like radicchio.

INGREDIENTS

Yield: 4 servings

FOR THE DRESSING

- 1 tablespoon sherry vinegar or fresh lemon juice
- 1 teaspoon balsamic vinegar
- Salt to taste
- ½ to 1 teaspoon Dijon mustard (to taste)
- 1 very small garlic clove, pureed
- 2 tablespoons grapeseed oil
- 2 tablespoons walnut oil
- Freshly ground pepper

FOR THE SALAD

- 4 small golden beets, roasted, peeled and cut in wedges
- 1 large or 2 small radicchio
- 2 tablespoons broken walnuts, preferably from fresh shelled walnuts (1 ounce)
- 4 to 6 white or cremini mushrooms, sliced (optional)

PREPARATION

Step 1

Make the dressing: In a small bowl, whisk together the sherry vinegar or lemon juice, balsamic vinegar, salt to taste, Dijon mustard and garlic until combined well. Whisk in the grapeseed oil and the walnut oil. Add freshly ground pepper to taste.

Step 2

Combine the salad ingredients in a large bowl. Toss with the dressing and serve.

TIP

Advance preparation: The roasted beets will keep for 5 days in the refrigerator. You can make the dressing several hours ahead.

2 teaspoons minced fresh tarragon

2 teaspoons minced chives