



# Radicchio Persimmon Salad

## With Blue Cheese & Hazelnuts

Adapted From Vy Tran of [Beyond Sweet and Savory](#)

This bright and colorful salad is a wonderful way to freshen up your dinners during the drab cold months when everything else around you is comfort food. The radicchio adds crunch and bitterness, we get saltiness and tang from blue cheese, sweetness from persimmons, and a toasty crunch from hazelnuts. If you don't have persimmons, Asian pears or citrus can be used instead.

**Yield:** 4 Servings

### Ingredients:

- 1 small head Radicchio
- 4 Fuyu persimmons
- 2 ounces blue cheese, crumbled or shaved
- 1/4 cup hazelnuts, toasted and rough chopped

### Dressing:

- 2 tbsp olive oil
- 1 tbsp red wine vinegar
- 1 tbsp honey
- 1 tsp dijon mustard
- Salt and pepper to taste

### Directions:

1. To make the dressing, vigorously whisk together the vinegar, honey, mustard, and lastly the olive oil in a small bowl. Season with salt and pepper
2. Tear the radicchio leaves into bite size pieces. Place in a large bowl.
3. Halve, core and thinly slice persimmons. Add to the bowl with radicchio.
4. Drizzle dressing over radicchio and persimmons and toss to coat.
5. Scatter blue cheese and hazelnuts on top and enjoy!

