



Radicchio And Apple Salad With Parmesan Crisps

Ingredients

Recipe by Naomi Pomeroy
Photograph by Christopher Testani

SERVINGS: 8

6 ounces Parmesan, finely grated, divided
2 tablespoons honey
½ small shallot, finely chopped
⅓ cup olive oil
3 tablespoons white wine vinegar
1 teaspoon Dijon mustard
Kosher salt and freshly ground black pepper
2 medium heads of radicchio, leaves separated, torn in half if large
1 bunch medium arugula, tough stems removed
1 large Pink Lady apple, thinly sliced
Flaky sea salt (such as Maldon)

Preparation

Preheat oven to 350°. On a silicone mat-lined baking sheet, divide 4 oz. grated Parmesan into 8 mounds. (Alternatively, line with parchment paper and coat with nonstick spray.) Press with your fingers to flatten. Bake until cheese is golden and melted, 6–8 minutes. Transfer baking sheet to a wire rack and let cool; break crisps into coarse pieces.

Heat honey in a small skillet over medium heat until warmed through. Whisk honey, shallot, oil, vinegar, and mustard in a large bowl; season with kosher salt and pepper. Add radicchio, arugula, apple, and remaining grated Parmesan to vinaigrette; toss to coat. Season with sea salt and pepper. Serve topped with crisps.

Do Ahead: Vinaigrette and Parmesan crisps (do not break) can be made 1 day ahead. Cover and chill vinaigrette. Keep crisps airtight at room temperature. Reheat until sizzling, if needed, to recrisp.