

Roasted Radicchio With Pine Nuts & Goat Cheese

2 medium heads radicchio, quartered lengthwise
2 T extra virgin olive oil
1/4 tsp sea salt
Fresh cracked black pepper to taste
2 T aged balsamic vinegar
1/4 cup crumbled goat cheese
1/4 cup toasted pine nuts

Preheat oven to 400°. Place wedges of radicchio on parchment lined rimmed baking sheet. Brush with olive oil on both sides and season with sea salt and fresh cracked pepper. Roast for 15 minutes or until wilted.

Transfer roasted radicchio to serving dish. Drizzle with aged balsamic vinegar and finish with crumbled goat cheese and garnish toasted pine nuts to serve.

Recipe by Edible Garden Chef Megan McCarthy



ATLANTA BOTANICAL GARDEN