

# Radicchio, fennel, pear & blue cheese salad



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Preparation 20 mins | Serves 4

*This salad makes a light and easy side dish to share.*

- 1 medium bulb fennel, trimmed
- 1 medium firm Beurre Bosc pear, halved and cored
- 1 head radicchio, trimmed and roughly shredded
- 125g gorgonzola or soft blue cheese, crumbled
- ½ cup walnuts, toasted

#### Red wine & honey dressing:

- 2 tbs red wine vinegar
- ¼ cup extra virgin olive oil
- 1 tsp Dijon mustard
- 1 tbs honey

**STEP 1** Using a V-slicer or very sharp knife, very thinly slice fennel and pear. Arrange radicchio, fennel and pear on a large serving platter. Scatter with gorgonzola or blue cheese and walnuts.

**STEP 2** To make red wine & honey dressing, combine all ingredients in a screw-top jar. Season with salt and pepper. Shake until well combined. Drizzle dressing over the salad and serve.

## Good for you... **FENNEL**

*A good source of dietary fibre, which helps the intestine function normally and also vitamin C, a vitamin that contributes to the function of the body's normal immune system. Has virtually no fat and few kilojoules so is a useful food for those trying to control weight. A source of potassium.*

