

Radicchio Stuffed with Herbed Goat Cheese

Ingredients:

12 Tanimura & Antle Radicchio leaves, 1 cup aged balsamic vinegar
flattened
1 Tbsp. minced parsley
12 oz. goat cheese
1/8 cup olive oil
2 green onions, minced

Directions:

Take 12 leaves of Tanimura & Antle Radicchio, trim them and press them flat. Mix goat cheese with the green onions and parsley. Divide mixture evenly amongst radicchio. Roll up and secure with a toothpick. Get your frying pan hot, then add olive oil and sauté radicchio bundles for approximately 2 minutes on each side. Remove and place on a plate.

Balsamic Sauce:

Pour balsamic vinegar into pan and reduce by 2/3. Then, spoon sauce around radicchio bundles and drizzle with olive oil. Yields 1 dozen.



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