BALSAMIC-MARINATED RADICCHIO WITH FRESH RICOTTA

SERVES 8

ACTIVE TIME: 20 MIN START TO FINISH: 1¼ HR (INCLUDES MARINATING)

Radicchio is a type of chicory with an alluring bittersweet flavor. The variety called Treviso, so named for its growing region in Italy, has tapering, wine-colored leaves. Its charm increases exponentially when it's cooked—in this case, broiled—and tossed with a sweet balsamic dressing. Fresh basil and a dollop of creamy ricotta round everything out.

- **2 Tbsp balsamic vinegar**
- **5 garlic cloves, smashed**
- **1 tsp fresh lemon juice**
- **½ cup plus 2 Tbsp extra-virgin olive oil, divided, plus additional for drizzling**
- **1 lb radicchio (preferably Treviso), quartered lengthwise, or regular radicchio, cut into 2-inch wedges**
- **½ cup basil leaves**
- **½ lb fresh ricotta**

▸Preheat broiler.

▸Whisk together vinegar, garlic, lemon juice, ½ cup oil, and ½ tsp each of salt and pepper in a large bowl.

▸Put radicchio in a 4-sided sheet pan and toss with remaining 2 Tbsp oil. Broil 5 to 6 inches from heat, turning occasionally, until slightly wilted, 3 to 4 minutes.

▸Add hot radicchio to balsamic marinade and gently toss to coat. Cover bowl (to keep heat in) and marinate, tossing once or twice, at least 1 hour.

▸Transfer radicchio to a serving dish, pouring some of marinade over top. Scatter basil over radicchio. Drizzle ricotta with oil in a small bowl and serve with radicchio.

COOKS' NOTES: **Radicchio can be marinated, chilled after 1 hour, up to 8 hours. Bring to room temperature before serving.**