

## **Radicchio Salad with Dates and Citrus Dressing**

Serves 4

### **INGREDIENTS**

For the dressing:

2 teaspoons Dijon mustard

4 Tablespoons fresh orange juice, plus 1 teaspoon zest

1 Tablespoon honey

½ cup olive oil

Kosher salt and freshly ground black pepper

For the salad:

1 head of radicchio, torn

3 cups assorted other chicories, torn

1 small fennel, bulb thinly sliced

¼ cup Mariani Chopped Dates or ¼ cup Mariani Pitted Dates, roughly chopped

3 tablespoons panko, toasted

Kosher salt and freshly ground black pepper

Flaky salt for serving

### **METHOD**

**Make your dressing:** In a bowl, whisk together the mustard, orange juice and zest, and honey. Slowly whisk in your olive oil until the mixture emulsifies. Season with salt and pepper.

**Dress your salad:** In a large bowl, toss together the radicchio, chicories, fennel and the dates. Drizzle with some of the dressing and half the breadcrumbs. Toss and adjust with more dressing, salt and pepper as needed and top with remaining breadcrumbs and some flaky salt.

## **Wild Rice Salad with Dates and Almond Gremolata**

Serves 4

### **INGREDIENTS**

1 ½ cups dried wild rice

1 lemon, both juiced and zested

1 shallot, thinly sliced into rings

¼ cup almonds

1 medium garlic clove, grated

⅓ cup finely chopped parsley leaves

½ cup roughly chopped Mariani Pitted Dates or ½ cup Mariani Chopped Dates

2 Tablespoons olive oil

Shaved Parmesan or pecorino for serving

### **METHOD**

Make rice according to package directions.

Zest and juice your lemon and pour the juice over the shallot and set aside for 5 to 10 minutes while you assemble the gremolata.

In a medium skillet over medium-low heat, toast the almonds, stirring frequently so they don't burn, about 4 to 5 minutes. Remove from heat and when cool enough finely chop them. In a medium bowl, combine the almonds, parsley leaves, lemon zest, garlic and a pinch of salt.

While the rice is still warm, transfer to a large bowl and add in the shallot and lemon juice and stir in the dates and drizzle with the olive oil and season well with salt and pepper. Allow to sit for 30 minutes for the flavors to blend. Right before serving, top with the gremolata and some shavings of Parmesan or pecorino.