

Grilled Bitter Greens with Caraway & Peach

Grilling wedges of radicchio and endive introduces another flavor component to these bitter greens, perfectly accented by a nutty-sweet dressing of caraway seeds and peach preserves. A scattering of pungent blue cheese finishes the dish.

Prep Time: 25 minutes

Cook Time: 5 minutes

Caraway-Peach Dressing:

1/3 cup peach preserves

3 tablespoons white wine vinegar

1 tablespoon **McCormick® Caraway Seed**, finely crushed

1/4 cup olive oil

1 teaspoon **McCormick® Gourmet Collection Sicilian Sea Salt**

2 Belgian endive, cut in half lengthwise

1 radicchio, cut into 4 wedges

2 medium plum tomatoes, cut in half lengthwise

2 pita breads (8-inch)

2 cups baby salad greens

1/2 cup crumbled blue cheese

1. For the Dressing, mix preserves, vinegar and caraway seed in small bowl until well blended. Set aside. Mix oil and sea salt in small bowl. Brush endive, radicchio, tomatoes and pita breads with oil mixture.
2. Grill endive and radicchio over medium-high heat 1 to 2 minutes per side or until browned. Grill tomato halves, cut sides down, 3 to 5 minutes or until slightly charred, turning once. Grill pita breads, 1 to 2 minutes per side or until lightly toasted. Cut pita breads into wedges. Cut tomatoes into chunks.
3. Place 1/2 cup salad greens on each serving plate. Top each with an endive half and a radicchio wedge. Sprinkle with tomato chunks and blue cheese. Serve with Dressing and pita wedges.

Makes 4 servings.

Test Kitchen Tip: Crush caraway seed with mortar and pestle. Or, place caraway seed in large resealable plastic bag. Close tightly. Pound with a rolling pin, mallet or heavy skillet until crushed.

Nutrition Information Per Serving: 359 Calories, Fat 19g, Protein 8g, Carbohydrates 39g, Cholesterol 13mg, Sodium 912mg, Fiber 3g