

MORTON & BASSETT SPICES®

Delicata & Radicchio Salad



- 1 delicata squash, thinly sliced
- 8 tablespoons olive oil
- Seeds from ½ a pomegranate
- 1 head radicchio, chopped
- 1 teaspoon Morton & Bassett Ground Coriander
- ½ teaspoon Morton & Bassett Fine Ground Black Pepper
- ½ teaspoon Morton & Bassett Brown Mustard Seed
- 2 teaspoons Morton & Bassett Ground Yellow Mustard
- ¼ cup orange juice
- 1 tablespoon maple syrup
- 2 tablespoons apple cider vinegar
- ½ orange, peeled and sliced

Preheat the oven to 400°F. Place sliced delicata squash on a parchment lined baking sheet and drizzle with 2 tablespoons olive oil. Sprinkle M&B Ground Coriander and M&B Fine Ground Black Pepper on the squash and roast for 20 minutes, flipping each slice halfway through. Squash should be tender and easily punctured with a fork when finished. While squash is roasting, add M&B Ground Yellow Mustard, orange juice, apple cider vinegar, and 6 tablespoons olive oil into a small bowl. Thoroughly mix. Top with M&B Mustard Seed. Lay radicchio in a serving bowl. Layer orange slices, squash, and pomegranate seeds on the radicchio, then drizzle with dressing and gently toss.

Servings: 4 | Time: 25 minutes



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