

ENDIVE & RADICCHIO SALAD WITH BLOOD ORANGES, AVOCADO, AND ROASTED CHICKPEAS

Ingredients:

- 1 tablespoon grapeseed oil (or other neutral oil)
- 1 tablespoon fresh lime juice
- 1 teaspoon fresh lime zest
- 1 tablespoon hot pepper jelly
- Kosher salt and/or coarse sea salt (such as MV Sea Salt)
- 1 large or 2 medium-small endive, cored, leaves separated
- ½ medium head radicchio, cored, leaves separated
- 2 medium blood oranges (or 1 large navel orange), peeled, sliced thinly crosswise
- 1 large or 1 ½ medium-small firm-ripe avocados
- ½ to 2/3 cup Roasted Chickpeas*
- ¼ cup (lightly packed) fresh Italian parsley leaves

Directions:

In a small bowl, whisk together the oil, the lime juice, the lime zest, the pepper jelly, and a pinch of salt.

Arrange the endive leaves in a ring around the outer edge of a small serving platter or two dinner plates. (Or arrange a few leaves on each of four salad plates.) Tuck or scatter the radicchio leaves in a ring overlapping the endive. Arrange the blood orange slices over the radicchio. Peel, halve and slice the avocado(s) lengthwise and arrange the slices in the center of the platter or plates. Sprinkle all with salt and the parsley leaves. Spoon the vinaigrette over all, and garnish with the chickpeas.

Serves 2 for supper, 4 as a side or starter.

*ROASTED CHICKPEAS (makes about ¾ cup)

- 1 cup cooked chickpeas, well-dried
- 2 to 3 teaspoons grapeseed, peanut or other vegetable oil
- ¼ to ½ teaspoon kosher salt, more to taste

Heat the oven to 425 degrees F. Line a rimmed baking sheet with parchment paper.

In a small bowl, toss the chickpeas with the oil and ¼ teaspoon salt until thoroughly coated. Spread the chickpeas out on the baking sheet and roast until a deep golden brown color. They will be somewhat shrunken.

Let the chickpeas cool for several minutes. Season with more salt and use as you like.