

## Arugula Radicchio Goat Cheese and Pear Salad Ingredients

- 4 c baby [arugula](#)
- **2 c [trevigiano](#)**, a type of radicchio from [Treviso](#) in Italy
- 1/3 red onion, thinly sliced
- 1 pear, thinly sliced
- 1/4 c dried cranberries (original recipe called for 15 prunes, pitted and halved)
- 1/2 c lightly [roasted nuts](#)
- 3 T chives, chopped
- 4 oz goat cheese, divided into teaspoon sized servings

This unusual looking radicchio comes shaped like a torpedo. It had a nice bitter bite that compliments the sweetness of the pear, dried fruit, red onion and vinaigrette.

## Mustard Vinaigrette Ingredients

- 2 T balsamic vinegar
- 2 T olive oil
- 1 T [mustard "a l'ancienne"](#)
- sea salt
- freshly ground pepper
- 1 pinch of sugar

Mix all dressing ingredients and spoon over a beautifully arranged salad platter. This recipe makes a meal for 2 or an appetizer for 4. You can use half the goat cheese on the salad, serving the remainder on the side with crackers or bread.