

# vegetarian salad for dinner



INVENTIVE PLANT-FORWARD MEALS

80 recipes

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RIZZOLI  
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# charred green beans and parsnips, farro, radicchio, gorgonzola, walnuts

4 SERVINGS

Parsnips are the starchy white cousins of carrots. When roasted, they take on a satisfying chewy texture. Mixing the thinly sliced shallots into the hot-from-the-oven green beans softens and sweetens them. Enjoy this wintery salad with a glass of Barbera d'Asti.

1 cup farro	Salt and freshly ground black pepper	Best-quality extra-virgin olive oil, for finishing (about 2 tablespoons; optional)
Salt	1 small shallot, thinly sliced	1/2 cup crumbled Gorgonzola cheese (about 2 ounces)
1 pound green beans, trimmed	1 small head radicchio, sliced	1/2 cup chopped walnuts or hazelnuts, toasted
4 tablespoons extra-virgin olive oil	Best-quality balsamic vinegar (about 3 tablespoons)	
1 pound parsnips, trimmed and sliced into 1/4-inch-thick rounds		

Cook the farro in rapidly boiling salted water until tender, about 25 minutes. Drain the farro well. (*The farro can be cooked up to 3 days ahead; cover and refrigerate.*)

Preheat the oven to 425°F.

Toss the green beans with 1 tablespoon of the olive oil on a heavy large sheet pan and spread them out into a single layer. Toss the parsnips with 1 tablespoon of the remaining olive oil on a separate heavy large sheet pan and spread them out into a single layer. Sprinkle with salt and pepper and roast, stirring once or twice, until charred in places and tender, about 15 minutes. Remove from the oven, immediately add the farro and shallot to the green beans on the pan, and toss well. Transfer the green bean mixture and parsnips to a shallow bowl and mix in the radicchio. Drizzle with vinegar and the remaining 2 tablespoons olive oil. Finish with best-quality olive oil, if desired. Crumble over the cheese, sprinkle with the nuts, and serve.