

Tuscan Pasta Salad with Grilled Vegetables

Food Network Magazine - July/August 2020

Servings: 6

1 small head radicchio, halved lengthwise and cored
2 bulbs fennel, cored and cut into wedges
1/4 cup chopped fennel fronds
6 baby bell peppers, halved and seeded
1/2 cup extra-virgin olive oil
Kosher salt
freshly ground pepper
8 ounces (2 cups) orecchiette
1 can (15 ounce) cannellini beans, drained and rinsed
juice of one lemon
2 tablespoons fresh parsley, chopped
3 ounces Parmesan cheese, shaved

Preparation Time: 25 minutes

Preheat a grill or grill pan to medium high.

In a large bowl, toss the radicchio, fennel wedges and bell peppers with 1/4 cup of olive oil. Season with salt and pepper. Grill, turning occasionally, until charred and crisp-tender (about 4 minutes for the peppers and radicchio and 6 minutes for the fennel). Let cool. Cut into small pieces.

Bring a large pot of salted water to a boil. Add the pasta and cook according to package directions. Drain and rinse under cold water. Shake off the excess. Transfer to a large bowl.

Add the grilled vegetables and cannellini beans to the pasta. Toss well.

Add the remaining 1/4 cup of olive oil, the lemon juice, parsley, 1/4 teaspoon of salt and pepper to taste. Toss. Add the parmesan and fennel fronds. Toss gently.

Per Serving (excluding unknown items): 347 Calories; 23g Fat (57.6% calories from fat); 14g Protein; 23g Carbohydrate; 6g Dietary Fiber; 11mg Cholesterol; 286mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1 1/2 Lean Meat; 0 Vegetable; 4 Fat.