

Seared Radicchio and Sautéed Sweet Potatoes with Pine Nuts

#fabin40

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Prep time varies

Cook time 7 minutes

Serves 8

Radichio has a wonderful earthy flavor. Its tangy bitterness lends a wonderful balance to the sweetness of the potatoes.

INGREDIENTS:

4 C uncooked, peeled and cubed sweet potatoes (buy precut to save time)
1 large head radicchio with any bad outer leaves removed and cut into 8 pieces
¼ C pine nuts, toasted
3 T olive oil
1 T butter
Salt and Pepper
1/8 t coriander powder
1/8 t nutmeg

DIRECTIONS:

In a hot pan, heat 1 T of the olive oil. Set the radicchio on one side and let it sear quickly for about 1 minute. Turn to the second side of the wedge and cook another 30 seconds or so. Then, lower heat, add a pinch of salt and pepper, cover and remove from heat. Let them site while you sauté the sweet potatoes. Sautéed. They will get soft but not mushy. Then, in a hot pan, heat the 2 T olive oil and 1 T butter. Add the sweet potatoes, salt and pepper, coriander, nutmeg. Toss to coat and cook until fork tender, but not too mushy. In a large serving bowl, place sweet potatoes in center. Arrange the radicchio around the edges, garnish with pine nuts and more salt and pepper if needed.

