

Radicchio and Arugula Salad with Roasted Pepper Dressing and Burrata Crostini

Ingredients

- 1/2 small yellow or red bell pepper
- 2 1/2 tablespoons extra-virgin olive oil*, divided
- 1 tablespoon red wine vinegar
- 1 tablespoon drained capers
- 2 teaspoons minced shallot
- 1/4 teaspoon sugar
- 2 1/4-inch-thick baguette slices
- 3 ounces fresh burrata cheese [fresh mozzarella can be substituted]
- 2 cups baby arugula
- 1 1/2 cups coarsely torn radicchio
- 2 tablespoons fresh Italian parsley leaves

* Koroneiki Oil, Leccino Oil, Picual Oil, Sweet Hojiblanca Oil, or Manzanillo Oil

Preparation

Char bell pepper half directly over gas flame or in broiler until skin is blackened. Enclose in paper bag 10 minutes. Peel and seed bell pepper half; place in mini processor. Add 1/2 tablespoon olive oil; puree until smooth. Transfer pepper mixture to small bowl; whisk in 2 tablespoons olive oil, vinegar, capers, shallot, and sugar. Season dressing with salt and black pepper. *DO AHEAD: Can be made 1 day ahead. Cover; chill. Bring to room temperature and re-whisk before using.*

Toast baguette slices; brush with olive oil. Top each toast with half of burrata cheese; sprinkle with salt and pepper.