



# Grilled Radicchio & Fig Salad

*What is radicchio? Radicchio resembles small cabbages, but this tiny vegetable packs a powerful presence of flavor when grilled.*

*This Grilled Radicchio Salad with Figs and Blue Cheese is a bold yet balanced dish that brings together smoky bitterness, concentrated sweetness, and creamy richness. Quickly charring the radicchio on a hot grill softens its bite while adding depth, making it the perfect base for sweet figs and tangy blue cheese. Finished with fresh dill, this salad is simple, striking, and perfect for grilling season.*

## INGREDIENTS

### For the Grilled Radicchio

- 1 large radicchio
- Avocado oil, for drizzling
- Fig vinaigrette (*see recipe below*)
- Dried figs or freeze-dried figs, roughly chopped
- Blue cheese, crumbled
- Fresh dill, for garnish

### RADICCHIO OVERVIEW

Prep Time: 10 minutes

Cook Time: 5 minutes

Servings: 2 Grilled Radicchio  
salad with figs and blue cheese

# INGREDIENTS

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## For the Fig Vinaigrette

- ½ cup fig jam or fig butter
- ⅔ cup rice vinegar
- 2 tablespoons avocado oil
- ¼ teaspoon salt

## FIG VINAIGRETTE OVERVIEW

Prep Time: 2 minutes

Yield: About 1 cup

# INSTRUCTIONS

## For the Grilled Radicchio

- **Preheat the Wildfire Outdoor Living Grill**
  - Set to high heat and preheat for 5 minutes.
- **Prepare the Radicchio**
  - Gently peel the radicchio, separating all the leaves.
  - Drizzle with avocado oil and a spoonful of the fig vinaigrette.
  - Toss gently to ensure all the leaves are evenly coated.
- **Grill the Radicchio**
  - Place the leaves directly on the grill.
  - Grill for no more than 1 minute per side, just until lightly charred but not burnt.
  - Remove from the grill and set aside.
- **Assemble the Radicchio Salad**
  - On a serving platter, arrange a layer of grilled radicchio leaves.
  - Drizzle with fig vinaigrette and sprinkle with dried figs and blue cheese.
  - Repeat the layering process a few times.
- **Finish and Serve**
  - Garnish with fresh dill.
  - Serve immediately and enjoy.

## For the Fig Vinaigrette

- **Whisk the Dressing**
  - In a bowl, combine fig jam, rice vinegar, avocado oil, and salt.
  - Whisk until smooth and fully emulsified.
- **Use or Store**
  - Use immediately or refrigerate in an airtight container until ready to serve.

**Tip:** Freeze-dried figs add a great crunch and concentrated sweetness that pairs beautifully with the bitterness of grilled radicchio and the richness of blue cheese.