

# Parsnip, Pear & Radicchio with Blue Cheese Salsa



**Serves 4**

**Prep 10 mins**

**Cooking 20 mins**

**Easy**

## Ingredients

500g parsnips – piccolo (baby) parsnips

Olive oil

A pinch each of salt & black pepper

A drizzle of honey

1 head radicchio, leaves torn into pieces the size of a credit card

2 ripe conference pears, sliced into wedges

150g tangy blue cheese such as Stilton or Roquefort, crumbled into pieces

1 large handful rocket or watercress

1 small handful flat leaf parsley, chopped

1 handful walnuts, lightly toasted

## For the dressing

100ml vegetable oil

50g Dijon mustard

50ml olive oil

30ml cider vinegar

30ml honey

1. Heat the oven to 180C (160C fan)/350F/gas 4. If you are using piccolo parsnips, there's no need to peel or chop them. If you didn't manage to track them down, regular parsnips will work just as well: just peel and chop into thick wedges.
2. Toss the parsnips in a glug of olive oil, some salt, pepper and honey, and roast until golden, slightly crisp and caramelised – 15-20 minutes.
3. Now, make the dressing. In a large mixing bowl, gradually whisk the oils into the Dijon mustard. As it thickens, add the vinegar, then the honey. It should be thick and glossy.
4. While the parsnips are still warm, toss with the radicchio, pear, cheese, leaves, parsley and walnuts, then gently fold through a couple of spoonfuls of the dressing so everything is coated (you might not need all the dressing).
5. Check the seasoning and serve. Works well as a light meal, or as an accompaniment to other dishes.