

Warm Quinoa and Radicchio Salad with Pecans, Parsley, and Goat Cheese

If I could rewrite Thanksgiving tradition to include something a little more convenient and versatile than stuffing—a more colorful, more nutritious mixture of ingredients that really did stay perky overnight—it might look something like this fallish grain salad. Spiked with lemon and rounded with olive oil, it's a colorful hodgepodge that comes together in about 20 minutes and passes as almost anything in my kitchen: as lunch on its own, as a bed for grilled tuna or roasted chicken, or as a nest for a poached egg in the morning. It's wonderful warm, but equally delicious at room temperature, when the more subtle flavors of the parsley and pecans shine a bit brighter.

Of course, if this were served in place of stuffing at Thanksgiving, there would be gravy, and while this salad is many things, I don't imagine it making friends well with gravy. Which is why someday soon, I will make both.

Note: You can toast the pecans on a baking sheet at 350 degrees F until sizzling and a shade darker, about 10 minutes, but in a rush I toast them by simply cooking them in the microwave for a minute or two.

TIME: 20 minutes

MAKES: 4 to 6 servings

2 cups chicken or vegetable stock (preferably homemade)

1 cup raw quinoa (any color)

1/2 teaspoon sea salt, plus more for seasoning

1/4 cup plus 1 tablespoon extra-virgin olive oil, divided

Half of a medium (3/4-pound) head radicchio, chopped

Stripped zest and juice of 1 large lemon

1 cup toasted pecans

1 loosely packed cup Italian parsley leaves, roughly chopped

3 ounces goat cheese, crumbled

Freshly ground pepper (optional)

In a small saucepan, bring the stock to a boil over high heat. Add the quinoa and 1/2 teaspoon salt, stir to blend, then reduce the heat to low and cook, covered, until the quinoa has absorbed all the liquid, 12 to 15 minutes, stirring just once or twice during cooking. Set aside.

Heat a large skillet over medium heat. Add 1 tablespoon of the olive oil, then the chopped radicchio. Season the radicchio with salt, then cook, stirring occasionally, until the radicchio softens, about 5 minutes. Add the lemon zest and the juice of half the lemon and cook, stirring, for one minute more.

Transfer the quinoa to a large bowl or serving plate. Layer on the pecans, parsley, goat cheese, and cooked radicchio. Drizzle with the remaining 1/4 cup olive oil, the juice of

the remaining 1/2 lemon, and additional salt (and pepper, if desired) to taste, and toss all the ingredients together a few times. Serve warm or at room temperature.

The salad keeps well, covered in the refrigerator, up to 3 days.