

## ARTICHOKE AND BLUE CHEESE SALAD

### Ingredients:

{Serves 4}

4 small artichokes, boiled to tender, halved  
4 mushrooms, sliced  
4 ounces blue cheese  
8 slices cucumber  
1 Tablespoon olive oil  
1 teaspoon salt  
8 slices radicchio  
4 green onions, tails shredded



### Directions:

Remove crusty leaves from artichokes and snip off the bottom.

Bring 6 cups of water to a boil. Add 1 teaspoon salt. Drop in the small artichokes. Boil for about 5-10 minutes. Prick with a fork. If fork slides out easily, they're done. Rinse and slice.

Next, heat the olive oil in a sauce pan. Saute the artichokes and the sliced mushrooms until browned but still firm.

Arrange plates with pieces of radicchio. Rest the artichokes on the radicchio. Arrange the plate with mushrooms, cucumbers, and green onions. Dot the artichokes with blue cheese, and add a wedge to each plate.

Enjoy.