



BELGIAN ENDIVE SALAD WITH APPLES AND LEMON DRESSING

SERVES 4

INGREDIENTS

4 Belgian endives
2 apples (my favorite are Pink Lady)
juice of 1/2 lemon
1/4 cup olive oil
1/8 tsp sea salt
freshly ground pepper

INSTRUCTIONS

Remove the outer leaves from the Belgian endives. Slice the salad into 3/4" wide slices. Add the salad to a strainer and rinse with cold water.

Cut the apples into quarters and remove the core, then cut into bite-size cubes.

Add the lemon juice, olive oil, and sea salt to a small bowl and whisk vigorously until well combined.

Add the apples and Belgian endives to a salad bowl. Add the lemon dressing. Season with sea salt and freshly ground pepper. Toss to combine.

Guten Appetit!