



## **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!