



This salad is an explosion of flavors and textures! The crisp and bitter endive is paired with a buttery and sweet boston lettuce. Topped with walnuts and tossed in a spice-filled dressing, this salad is fresh and delicious.

Endive Salad

Ingredients

1 head boston lettuce
1 head endive
1/4 pickled onions
1/2 sweet bell pepper
1/2 cup chopped walnuts
Dressing

Ingredients - Dressing

1/8 cup vinegar
1/4 cup olive oil
1/8 teaspoon dry oregano
1/8 teaspoon garlic powder
1/8 teaspoon white pepper
1/8 teaspoon parsley flakes

1/8 teaspoon sugar
1/8 teaspoon dry mustard
1/8 teaspoon onion powder
1/8 teaspoon Kosher salt
1/8 teaspoon dry basil

Instructions

Toast the walnuts for 5 minutes and set aside to cool. Cut the endive into bite-size pieces. Slice the bell pepper and add to the endive pieces. Wash the boston lettuce and tear into bite-sized pieces. Add to the endive. Add the pickled onions and cooled walnuts. Set the salad aside until you are ready to serve.

Prepare the dressing by mixing the oil and vinegar. Add all the spices and shake well to incorporate. Add the dressing onto the salad and toss to serve.

Serves 2 to 4.