Grilled Belgian Endive Salad  
Makes 2-4 servings

2 heads of Belgian endive  
2 Tablespoons olive oil  
Kosher salt  
Cracked black pepper  
2 Tablespoons walnuts pieces  
1 ¼ ounces goat cheese  
Orange zest from ¼ of an orange  
2 teaspoons honey

Preheat oven to 350° F.

Cut a thin slice off the stem end of Belgian endives, then cut the heads in half lengthwise and remove the small core. Drizzle endive halves with oil and sprinkle with salt and pepper. Let rest for 15-20 minutes

Meanwhile, place walnuts on tray in oven and roast about 5 minutes or until fragrant.

Heat grill on medium high and make sure grill grate is clean. Grill Belgian endive about 3 to 4 minutes on each side. Remove from grill to serving plate. Top with walnuts, goat cheese, and orange zest; then drizzle ½ teaspoon honey over each piece.