

GRILLED BELGIAN ENDIVE SALAD

If you haven't tried endive yet, this recipe is sure to make you love it. It's packed with flavor when heated!

by Corporate Chef Kurt Kwiatkowski

Featured Food: Belgian Endive

Yield: Serves 2-4

Ingredients

| | |
|---------------------------|---------------------------------|
| 2 heads of Belgian endive | 2 T. walnuts pieces |
| 2 T. olive oil | 1 ¼ oz. goat cheese |
| Kosher salt | Orange zest from ¼ of an orange |
| Cracked black pepper | 2 t. honey |

Preparation

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.