

Roasted Endive with Walnut Vinaigrette

Ingredients:

- 12 Belgian Endive hearts, cut in half
- Extra Virgin Olive Oil
- Sea salt and pepper

For walnut vinaigrette:

- 2 tablespoons white wine vinegar
- 1 teaspoon Dijon mustard
- 5 tablespoons walnut oil
- $\frac{1}{2}$ cup chopped walnuts, toasted

Directions:

1. Preheat oven to 400F
2. Cut endive in half, lengthwise. Place on baking sheet and drizzle with olive oil. Sprinkle with sea salt and roast for 20 min.
3. In a small bowl whisk together the vinaigrette ingredients except oil.
4. Slowly whisk in the walnut oil.
5. Transfer endive to serving platter. Top with vinaigrette and toasted walnuts.

The vinaigrette is also great for salad dressing and can be saved in the fridge for a few days!