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!