



ENDIVE & RADISH SALAD WITH WALNUTS

 GF, RSF, VGN  15 mins  6-8



Ingredients

- 1 large bunch endive (or another curly type of lettuce), washed & dried well
- 2 bunches of radishes, washed & dried well
- 1 cup walnuts
- Sea salt flakes
- Olive oil

Dressing

- 3 tbs strong french dijon mustard
- 2 tbs apple cider vinegar
- Juice of one large lemon
- 1/3 cup extra virgin olive oil
- Sea salt flakes



Method

1. Tear the endive into large pieces and place them into a salad bowl.
2. Finely slice the radishes into rounds and add them to the endive.
3. In a medium sized jar, add the mustard, olive oil, vinegar, lemon juice and sea salt, and shake vigorously until combined.
4. Place the walnuts into a frying pan and add a little olive oil and a sprinkling of sea salt. Toast for a few minutes until lightly browned.
5. Drizzle the dressing over the endive and radishes, then mix it through the leaves a little with your hands.
6. Lastly sprinkle over the toasted walnuts.
7. Serve as a side or with fresh crusty bread. Yum!

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