

Roasted Endive Salad with Snap Peas

Serves 8-10

This salad is a "snap" to put together...5 minutes in the oven for the endives and a quick blanch on the peas, resulting in a beautifully plated salad with bright, fresh flavors.

Ingredients

2 Tbsp.	olive oil
	Kosher salt and freshly ground black pepper
8 ea.	Belgian endives, split in half lengthwise
1 Tbsp.	olive oil infused with lemon
1 tsp.	red wine vinegar
8 oz.	snap peas, trimmed and blanched
4 oz.	ricotta salata cheese, crumbled

Method

Oven Temperature: 500-550 degrees

Flame Height: 3.6

Drizzle the olive oil on a sheet pan and sprinkle with the salt and pepper. Arrange the endives, cut-side down on the pan and place in the **center** of the oven. Roast for about 4-5 minutes, rotating the pan halfway through. The endives should be nicely browned but not drying out.

Arrange the endives on a platter with the peas in the middle. Drizzle with the lemon oil and vinegar and crumble the cheese over the top.



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