



Recipes

Leafy Greens

Grilled Endive with Sage Vinaigrette

Prep Time: 8 minutes

Cooking Time: 8 minutes

Yield: 4 servings

Ingredients:

4 heads endive
1 tablespoon olive oil

Dressing:

1 tablespoon balsamic vinegar
2 tablespoons olive oil
1 tablespoon chopped fresh sage
1/2 teaspoon Dijon mustard
Salt and pepper to taste

Directions:

1. Wash endive heads, slice in half and remove cores.
2. Whisk together dressing ingredients in a bowl.
3. Heat outdoor grill or stovetop grill pan.
4. Brush endive with olive oil and grill for 3-4 minutes on each side.
5. Place on serving dish and drizzle vinaigrette on top.

Variation:

Try this with radicchio or hearts of romaine.