**Belgian endive salad with apples and goat cheese**

**Ingredients**

4 medium heads Belgian endive outer removed, then halved

2 medium Huji or Honeycrisp apples cored, halved, and sliced

1 cup walnuts

1/2 cup crumbled goat cheese

2 tsp white wine vinegar

2 tsp [extra virgin olive oil](https://amzn.to/2PZuLIH)

1 tsp fresh lemon juice

1 tsp finely minced shallot

salt and pepper

fresh parsley

### Instructions

Combine endive, apples, walnuts, and goat cheese in a large bowl. Set aside.

Combine vinegar, oil, and lemon juice in a small bowl and whisk until emulsified. Stir in shallot.

Pour vinegar mixture over endive mixture and toss to evenly coat.

Season with salt and pepper. Serve with fresh parsley.

Source: <https://www.rhubarbarians.com/belgian-endive-and-apple-salad/>