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Watercress and Endive Salad

Prep Time: 15 mins

Total Time: 15 mins

Ingredients

- ❖ 3/4 teaspoon lemon zest
- ❖ 2 tablespoon lemon, juice, fresh
- ❖ 1 tablespoon oil, olive, extra virgin
- ❖ 1/4 teaspoon salt
- ❖ 4 cup(s) watercress, tough stems removed
- ❖ 2 large egg(s), hard boiled, grated through the large holes of a box grater
- ❖ 1/2 cup(s) corn, whole kernel
- ❖ 2 head(s) endive, Belgian, trimmed and leaves separated
- ❖ pepper, black ground, to taste

Preparation

1. Whisk lemon zest, lemon juice, oil and salt in a large bowl. Add watercress, egg and corn; toss to combine.
2. To serve, arrange about 6 endive leaves on each salad plate in the shape of a star and top with about 1 cup of the salad. Season with pepper.

