

# Endive and Apple Salad with Orange-Ginger Dressing

- 1/2 Cup orange juice
- 1 Teaspoon sugar
- 1 Teaspoon chopped peeled fresh ginger
- 1-1/3 Dashes grated orange peel
- 2/3 Teaspoon fresh lemon juice
- 1/3 Teaspoon Dijon mustard
- 1-1/3 Tablespoon fresh lime juice
- 2-2/3 Cups matchstick-sized strips Belgian Endive (3 large heads)
- 2/3 Cup coarsely grated peeled Granny Smith apples (1-2 apples)
- 1-2/3 Tablespoon chopped fresh parsley
- 1-1/3 Oranges, peeled, sliced in 1/2 inch rounds
- 1-1/3 Tablespoons chopped toasted hazelnuts.

1) Simmer orange juice, sugar and orange peel until liquid is reduced to

**1/4 cup (about 15 minutes).**

2) Whisk in lemon juice and mustard. Boil for 2 minutes. Cool completely.

3) Mix dressing and lime juice and add endive, apples and 1 tablespoon parsley. Toss to combine.

4) Place on platter, surround with orange rounds and sprinkle with nuts and remaining parsley.

