

## *Sprouts and Endive Salad with Walnut Vinaigrette Dressing*

*2 large Belgian Endives—trimmed and cut in thin slivers on the diagonal*  
*4 cups mixed sprouts*  
*3 Tbsp snipped chives*  
*1/3 cup flat-leaf parsley leaves*

### *Walnut Vinaigrette Dressing*

*4 Tbsp Sherry Vinaigrette*  
*1 large shallots, minced*  
*pinch of sugar or pear syrup*  
*3 -4 Tbsp Olive Oil*  
*3-4 Tbsp Walnut Oil*  
*Kosher salt and freshly ground pepper*

*Trim the root ends of the packaged sprouts.*

*Combine sprouts, endive, and parsley. Toss to combine thoroughly.*

*Add enough of the dressing to lightly coat vegetables.*

*Adjust seasonings.*

*Serves 10*