



Endive Salad with Bacon and Roquefort

4 entree portions / 6 sides

What you'll need:

- 4 slices thick-cut bacon
- 3 T extra-virgin olive oil
- 1 T freshly squeezed lemon juice
- Salt & pepper to taste
- 4 Whole endives (Cut into 3/4 inch strips)
- 2 oz Roquefort crumbles
- 1/4 cup fresh flat leaf parsley

What you'll do with it:

- Cook bacon until crisp and drain on paper towels.
- Whisk oil, lemon juice, salt, and pepper in a large bowl.
- Add endives, Roquefort, and parsley to bowl and gently toss to coat.
- Divide evenly onto two individual plates and crumble bacon over top.

Cellar 46

7650 SE 27th Street #120 (located in the Mercer Building)

www.cellar46.com

Phone 206.407.3016