



Arugula Endive Salad with White Wine Vinaigrette

Recipe courtesy Giada De Laurentiis

Prep Time:	15 min	Level:	Serves:
Inactive Prep Time:	--	Easy	4 servings
Cook Time:	--		



Ingredients

- For the vinaigrette:
- 2 tablespoons white wine
- 2 tablespoons lemon juice
- 1/2 teaspoon honey
- 1/2 teaspoon mustard
- 1/2 teaspoon salt
- 1/4 teaspoon freshly ground black pepper
- 1/4 cup extra-virgin olive oil
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- For the salad:
- 4 ounces arugula
- 2 heads of endive, chopped
- 1/3 cup toasted walnuts
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- For the vinaigrette:
- For the salad:

Directions

Mix the wine, lemon juice, honey, mustard, salt, and pepper in a blender. With the machine running gradually blend in the oil. Season the vinaigrette to taste with more salt and pepper, if desired.

In a large bowl combine the arugula, endive, and walnuts. Toss with 1/4 cup of the vinaigrette to coat and adding more vinaigrette, if desired. Serve immediately. Any remaining vinaigrette can be saved in an airtight container in the refrigerator for 3 days and should be brought up to room temperature before using.



8.5 x 11"



4 x 6"



3 x 5"

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