

Greens with Chevre Dressing

Source: *Food & Wine magazine, May, 2006*

*Carolyn T's
Cookbook*

Servings: 4



Description: Very different dressing, very nice with apple and walnuts.

1. Preheat the oven to 350 degrees F. Spread the walnuts in a pie plate and bake for 8 minutes, until toasted. Transfer to a plate and cool.
2. Meanwhile, on a work surface, sprinkle the garlic with a pinch of salt and mash to a paste with the side of a large, heavy knife. Transfer the garlic paste to a bowl and whisk in the goat cheese, then the vinegar and water. Add the olive and walnut oils, thyme and pepper and whisk until blended.
3. In a large bowl, toss the endive, frisee, arugula and apple slices with the walnuts and some of the dressing. Taste the salad and add more dressing or salt and pepper if needed. Serve at once.

3/4 cup walnuts, halved
1 small garlic clove, smashed
Kosher salt to taste
3 ounces soft goat cheese, chevre, at room temperature
1 1/2 teaspoons white wine vinegar
1 1/2 tablespoons water
1 tablespoon extra-virgin olive oil
1 tablespoon walnut oil
1/2 teaspoon fresh thyme leaves, chopped
Freshly ground pepper
2 heads Belgian endive, cored and leaves halved lengthwise
1 head frisee, torn into bite-size pieces
1 cup arugula, baby arugula if possible
1 whole Granny Smith apple, cored and thinly sliced

Blog: Carolyn T's Blog:
<http://tastingspoons.com>

Per Serving (excluding unknown items): 290 Calories; 25g Fat (72.7% calories from fat); 11g Protein; 10g Carbohydrate; 4g Dietary Fiber; 10mg Cholesterol; 104mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1/2 Vegetable; 1/2 Fruit; 3 1/2 Fat; 0 Other Carbohydrates.