



Endive Salad with Fairtrade sun dried apricots and apricot kernels

The combination of fruit and nuts in this salad has a retro, seventies appeal to it.
Serves 6.

Ingredients

2 endives
4 tbsp olive oil
Grated rind and juice of 1 medium orange
2 tbsp of white wine vinegar
1 tbsp tomato purée
1 large clove garlic, crushed with a pinch of sea salt
75 g Tropical Wholefoods Fairtrade sun dried apricots.
50 g Tropical Wholefoods Fairtrade tamari soy roast apricot kernels

Method

1. Wash, rinse and chop up endives and place in a salad bowl.
2. Mix the oil, orange rind and juice, vinegar, tomato purée and garlic together in a separate bowl, and fold the resulting dressing into the salad.
3. Chop up apricots into 1cm pieces.
4. Fold the apricot pieces and apricot kernels into the dressed salad, saving a little to decorate the top of the salad.

