



Endive Potato Salad

NIBBLEDISH CONTRIBUTOR

Ingredients

1 endive sliced into rings

1 carrot diced

3 small potatoes diced

1 tablespoon sweet hot mustard

1 tablespoon white wine vinegar

splash of lemon juice

salt and pepper

diced ham slices

olive oil

Instructions

1. Boiled diced potatoes in water until tender enough to get a fork through.
 2. Take out the potatoes and you can use the same water to blanch the carrots. Drain and set aside.
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3. Mix mustard and white wine vinegar together and set aside.
 4. Add olive oil and heat up in a pan on medium heat. Add in the carrots and ham. When the carrots are about cooked add in the endive. Sprinkle in a little salt and pepper.
 5. Pour in the vinegar-mustard mixture and the lemon juice. Cook together on low heat another minute.
 6. Fold the endive mixture in with the potatoes. Adjust salt and pepper to taste.