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.

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.