

Citrus Endive Boats

Serves 4-6



VEGAN



VEGETARIAN



GLUTEN FREE



DAIRY FREE



Ingredients

- 2 oranges, navel, blood, or both
- 1 medium avocado, cubed
- 2 heads endive
- 2 tablespoons chives, sliced
- ¼ teaspoon salt

Directions

1. Carefully peel leaves off of endive. If it starts getting difficult to pull them off, trim a little bit of the base. Repeat until you reach the small bite-sized leaves and compost the core or save for another use. Wash the leaves and set aside.
2. Cut off ends of oranges, then place flat end on cutting board. Carefully use knife to cut off remaining peel. Cut segments out of each orange, then cut each segment into 2-3 smaller pieces.
3. In a medium bowl, combine the orange pieces and cubed avocado. Add salt and stir very gently.
4. Arrange endive leaves on a platter and top with orange mixture. Garnish with chives and serve immediately.

Tips

- Try using endive for other dips and salads
- Try using a variety of citrus, including other varieties of oranges or even grapefruit
- You can also chop up the endive (or other leafy greens) and make this into a salad

Recipe from [“Fall/Winter Veggies Recipes” cooking class, Fall 2018](#)