



Greek Endive Boats with Feta Filled Black Olive Salad

Fresh endive leaves filled with mini Greek salad

- 1 cup coarsely chopped fresh parsley
 - 1/2 cup coarsely chopped pitted black olives
 - 2 green onions, thinly sliced
 - 1/8 cup toasted chopped walnuts
 - 1/8 cup crumbled feta cheese
 - 1/8 cup chopped red peppadew or roasted peppers
 - 1 teaspoon fresh lemon juice
 - 1/2 teaspoon balsamic vinegar
 - Salt; ground black pepper to taste
 - 1 Tablespoon olive oil
 - 12 endive leaves
 - 1 whole red peppadew pepper
- Serving suggestion: pita triangle crackers as desired

In small bowl, combine parsley, olives, onions, walnuts, feta cheese, and chopped peppers..

In another small bowl, stir together lemon juice, balsamic vinegar, salt and pepper; whisk in the oil. Pour over parsley mixture.

Arrange endive leaves on large plate in a circle with pointing leaves towards the center. Fill leaves with salad mixture. Place whole red peppadew pepper in center of plate.

Alternate serving: Plate pita triangle crackers between each endive leaf.
Serves: 12 appetizers Serves: 4 to 6

To toast walnuts: Place nuts in single layer in shallow baking pan. Bake in preheated 350-degree F oven for 3 to 4 minutes.

About the Recipe: These appetizers will disappear quickly, so you might want to prepare a double recipe. Tender light green and blushing pink endive leaves are filled with crumbles of feta cheese, chopped walnuts, black olives, pickled red peppers, fresh green parsley and drizzled with a lively lemon dressing. Simply delicious!