



CARMELIZED ENDIVES

Make 2 servings.

These tasty endives are a nice addition to your vegetable repertoire. They compliment most dishes.

INGREDIENTS

- 2 heads endives
- 2 tablespoons extra-virgin olive oil
- Kosher salt
- Freshly ground black pepper
- 1 tablespoon light brown sugar
- 3 tablespoons water

PREPARATION

1. Preheat the oven to 450F.
2. Trim well the endive ends. Discard the bruised outer leaves and cut in half.
3. Place the endives in an ovenproof dish that fit well in a single layer. Sprinkle with olive oil, salt, pepper and sugar. Add the water and bake for 25-30 minutes. The endives should be soft and slightly caramelized.