

# APPLE and ENDIVE SALAD with PARSLEY and SALTED ALMONDS

*Serves 4*

My ideal salads are the ones that have tons of texture, acid, and salt. This one, in particular, hits every note: it's fresh, bitter, salty, sweet, and crunchy as hell. Yes, the bit of fish sauce is optional, but I will say that its uniquely salty, savory funkiness takes this salad from simply great to truly, impossibly delicious. Feel free to mix up the types of herbs and nuts here, depending on what you have and what you like, swapping mint for parsley or walnuts for almonds.

**½ cup skin-on roasted almonds or raw walnuts or pecans, chopped (see Note)**

**3 tablespoons olive oil**

**Kosher salt and freshly ground black pepper**

**2 endives, ends trimmed, quartered lengthwise, leaves separated**

**1 large tart apple, such as Pink Lady, cored and thinly sliced crosswise into rounds**

**1 shallot, thinly sliced crosswise into rings**

**1 cup fresh parsley, tender stems and leaves**

**½ cup mint leaves**

**2 tablespoons fresh lemon juice, plus more as needed**

**1 teaspoon Asian fish sauce (optional)**

1. Combine the almonds and olive oil in a small bowl. Season well with salt and pepper.
2. Toss the endive, apple, shallot, parsley, mint, lemon juice, and fish sauce (if using) in a large bowl. Season with salt and pepper. Taste a leaf or two of endive and adjust with more lemon, salt, or pepper, if needed.
3. Place the apples and endive on a large serving platter or bowl and top with the salted almond mixture.

## NOTE

If using raw walnuts or pecans, toast them first.