



Endive with Goat Cheese and Pomegranate

MyPlate2Yours - Lynn Dugan

Ingredients

4 heads white and/or red Belgian endive, trimmed and separated into leaves
2/3 cup soft goat cheese
1/4 cup pomegranate seeds
1/2 teaspoon freshly ground pepper
1 tablespoon honey

Directions

Fill bottom end of each endive leaf with about 1 teaspoon cheese. Top cheese end with a few pomegranate seeds. Sprinkle with pepper and drizzle with honey. Arrange on a platter to serve. Enjoy!