

Endive Appetizer

Ingredients:

2 red bell peppers, diced
1 small fennel bulb, chopped
Olive oil, to coat pan
1 cup olives (green or black), chopped
½ tsp rosemary
2 TBS chives
½ tsp garlic
Salt, to taste

Directions:

Roast 350 for 15 minutes bell pepper and fennel with oil.
Mix roasted pepper with remaining ingredients.
Spoon onto Endive leaves.