

L'Express Watercress Salad

- 1 bunch watercress, 1/2-inch trimmed off stems
- 2 endives, julienned into thin 2-inch strips
- 1/3 red onion, very thinly sliced
- 2 T each olive oil, white balsamic or cider vinegar
- 1 t Dijon mustard
- 1/4 t sea salt
- 1 firm bosc pear, diced small just prior to adding so it won't brown
- 1/3 c aged cheddar cheese, diced small

In a small bowl, combine vinegar, mustard and salt and oil.

In a medium-sized bowl, combine watercress, endive and onion. Toss with dressing. Add pear and toss gently. Plate and garnish with cheddar. Serves 4.

Vegan version: substitute walnuts for cheese.

Jittery Cook