

# NATIVE



## *Endive Nibbles With Chickpea & Caper Mayo.*

*An easy to make, flavourful light bite to start the party or a snack to be relished any time of the day.*



Serves 4.

### *Ingredients.*

- 400ml tin of chickpeas, drained
- 20g cornichons, finely sliced
- 1 tsp capers
- 2 tbsp chives, finely chopped
- 1 tbsp dill, finely chopped
- 100g plant based mayonnaise
- zest & juice of ½ lemon
- 4 endive lettuces (2 red, 2 green), individual leaves removed

For the Topping:

- 1 radish, thinly sliced
- 1 tbsp quick pickled onions (sliced red onion soaked in apple cider vinegar)

### *Instructions.*

- Mash the chickpeas with a potato masher or a fork.
- Add all the other ingredients. Mix well to combine.
- Lay out each individual endive leave & fill with a 1-2 tsp of the filling.
- Top with the radish slices & quick pickled onions.
- Ready to serve.

