

HEARTS OF PALM SALAD

INGREDIENTS

- 3 tbsp. extra virgin olive oil
- 2 tbsp. approved mayonnaise
- 2 tbsp. lemon juice
- 1 tbsp. Dijon mustard
- Kosher salt and freshly ground pepper to taste
- 2 14oz hearts of palm - drained and sliced ½-inch thick
- 1-pint cherry or grape tomatoes - halved
- 1 cup celery - thinly sliced
- 1 cup radishes - thinly sliced
- 1 red onion - quartered and thinly sliced
- ¼ cup roughly chopped parsley plus additional for garnishing



PREPARATION

1. In a small bowl or container, combine the olive oil, mayonnaise, lemon juice, mustard, and salt and pepper.
2. In a large bowl, combine the hearts of palm, tomatoes, celery, radishes, onions and parsley.
3. Pour over the dressing and toss to coat.
4. Sprinkle with additional parsley and serve. Bon Appétit.

