

Hearts of Palm Salad

(serves 6 as a side)

2 15-oz cans hearts of palm	1 clove garlic, minced finely
½ C shallots, small dice	1 T Dijon mustard
2 T capers	1 - 2 red bell peppers
2 T wine vinegar	¼ C fresh basil leaves
1 tsp Kosher salt	1 T minced fresh mint
½ tsp freshly ground pepper	
¼ C extra-virgin olive oil	

Drain hearts of palm and cut into ½” slices. Put into a salad bowl.

In a small bowl, combine shallots, capers, vinegar, salt and pepper, garlic, and Dijon mustard. Allow to sit 15 minutes. Whisk in olive oil.

Meanwhile, quarter bell peppers and remove seeds. Thinly slice and add to hearts of palm. Pour vinaigrette over and mix well. Add basil and mint, and. Taste and add additional salt and pepper if desired.

Best if allowed to marinate at least 1 hour before serving. Can be prepared 1 day ahead and refrigerated. Serve chilled or at room temperature.

Feel free to add fresh or sundried tomatoes, roasted red bell peppers, Kalamata olives, vegan feta cheese, and/or anything else on hand that sounds good!