

SAN DIEGO RESTAURANT WEEK

RECIPES

Salada de Palmito

Courtesy of Rei Do Gado

1 can of corn

1 can of hearts of palm

1/3 onion

1/3 large tomato

¼ lime

1 cup of olive oil

Preparation

Thinly slice onion, and tomato.

Drain waters from can of corn and can of hearts of palms. Slice hearts of palm.

Put light salt, pepper, and squeeze lime on sliced onion and whisk.

Put together everything, add olive oil and whisk.

*White vinegar may substitute lime. Add sliced jar olives for more favor.

