

Hearts of Palm Ceviche

Swick

Makes 3 servings | Active Time: 10 minutes | Total Time: 10 minutes

Making the Ceviche

Combine first 5 ingredients in a bowl

Drizzle with lime juice and add salt; toss to combine.

Season with pepper, if desired, and serve immediately.

Enjoy alone or served with popcorn, plantain chips, or tortilla chips.

Step 1: Making the Ceviche

- 1 cup hearts of palm, sliced into small rounds (use fresh, canned, or jarred)
- 1 small sweet onion (like Vidalia), quartered and sliced
- 2 small sweet red peppers, cut into 1/4-inch dice
- 1/4 small habanero pepper, seeded and minced
- 1 tablespoon chopped fresh cilantro
- Juice of 1 to 2 limes
- 1 teaspoon salt
- Pepper to taste (optional)