

HEARTS OF PALM SALAD WITH CILANTRO VINAIGRETTE

(adapted from [Food and Wine magazine](#))

for the vinaigrette

2/3 cup cilantro leaves
1 tablespoon finely chopped shallot
3 tablespoons fresh lemon juice
1 tablespoon red wine vinegar
2 teaspoons honey
1/2 cup extra-virgin olive oil
Salt and freshly ground pepper

for the salad

baby romaine lettuce leaves
campari tomatoes, quartered
orange segments
hearts of palm, sliced

Add the cilantro leaves, shallots, lemon juice, vinegar, and honey into a blender. Process until very smooth. With the blender running, slowly add the olive oil. Season with salt and pepper. Reserve.

Assemble the salad on individual plates, making a bed of lettuce leaves, adding tomatoes and orange segments on top. Place the hearts of palm slices in the center, drizzle the vinaigrette all over. You should have vinaigrette leftover; it keeps well in the fridge for a few days.