

Hearts Of Palm Ceviche

A Scrumptious Vegan Alternative To Traditional Ceviche



TOTAL TIME

20 mins



COURSE

Side Dish, Snack

CUISINE

Mexican



SERVINGS

4

INGREDIENTS

- 15 Oz Hearts of Palm
- 1/4 Medium Red Onion, Diced
- Juice Of 2 Limes
- 1/4 Tsp Ground Cumin
- 1/2 Tsp Ground Coriander
- 1/2 Tsp Garlic Powder
- 4 Plum Tomatoes, Cubed
- 1/2 Avocado, Diced
- 1 Small Jalapeno, Seeded and Finely Diced
- 1/4 Cup Cilantro Leaves, Finely Chopped
- Sea Salt & Pepper To Taste

INSTRUCTIONS

1. Cut the hearts of palm into 1-inch slices, then cut each slice in quarters.

Next, in a medium bowl, toss together the hearts of palms and the red onion. Add the lime juice, cumin, coriander, and garlic.

After, cover with plastic wrap and refrigerate for 1 hour.

Finally, remove from the refrigerator and gently mix in the diced tomatoes, avocado, jalapeño, and chopped cilantro.

Season with salt and pepper to taste.

Recipe Source: [OneGreenPlanet.org](https://onegreenplanet.org)

