

# HEARTS OF PALM SALAD WITH HERB DRESSING

Source: Beyond Parsley

Makes: 8 servings

Prepared by: Laura Lutz

1 14-ounce can hearts of palm  
1 clove garlic  
Mixed salad greens  
2 cups cherry tomatoes, halved  
3 tablespoons freshly grated Parmesan cheese  
Freshly ground black pepper

## DRESSING

1/3 cup best-quality olive oil  
2-3 tablespoons red wine vinegar  
¾ teaspoon salt  
¼ teaspoon salad herbs

Mix dressing ingredients together and let stand. Slice hearts of palm into 1-inch pieces; drain and chill. Rub wooden salad bowl with cut garlic clove and discard garlic. Toss greens with hearts of palm and tomatoes. Sprinkle with Parmesan cheese, pour dressing over salad and toss again. Grind fresh black pepper over top.

*Laura's Notes: "I added French Picnic Salt by Beautiful Briny Sea. Very light salad. It called for fresh salad herbs so I added fresh marjoram, thyme and oregano to the salad dressing."*

