



Recipe Details

Recipe Name - Ceviche

Recipe Steps -

Ingredients

- 1 14 oz can hearts of palm, drained, rinsed, and chopped
- 1/8 cup onion, diced
- 3/4 cup tomato, chopped (2 medium)
- 1/2 cup cucumber, diced
- Juice of 2 Limes
- 2 tsp pickled jalapeños, diced
- 1 tsp pickled jalapeños Juice
- Fresh Cilantro, to taste
- Fresh cracked pepper, to taste
- (Optional) I used a little Garlic, Cilantro Balsamic vinegar

Instructions

1. Mix all ingredients together, and place in the refrigerator for 1+ hours
2. Serve with homemade corn tortilla chips. Enjoy!

