

Hearts of Palm Salad with Citrus Supremes and Toasted Pine Nuts

- 2 heads Bibb lettuce, hydroponic, stem removed
- 1 14-oz can hearts of palm, rinsed, drained, sliced on the diagonal, chilled
- 1 pint cherry tomatoes, halved
- 1 each orange, grapefruit, Meyer lemon, peeled, segmented
- 2 shallots, thinly julienned
- basil leaves, julienned
- 1/4 c olive oil
- 1/8 c red wine vinegar
- sea salt and freshly ground black pepper
- 1/4 c pine nuts toasted
- a drizzle of basil oil and lemon oil as garnish (optional)

Place lettuce leaves on plates. Top with hearts of palm, tomatoes, citrus, shallots and basil.

In a small bowl, combine oil, vinegar, salt and pepper, Drizzle dressing over salad. Sprinkle with pine nuts before serving. Garnish with a little basil and lemon oil.

Jittery Cook
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