



Colorful Corn Salad

Main Ingredients

- 2 (15-oz.) cans golden corn
- 1 (14-oz.) can Gefen Hearts of Palm, sliced in circles
- 1 small red onion, diced
- 1 red pepper, finely diced
- 5 dill pickles, finely diced

Dressing

- 2 tablespoons Bartenura Olive Oil
- 1 tablespoon distilled vinegar
- 1 tablespoon lemon juice
- 2 cloves garlic
- 1/2 teaspoon salt
- 1 cube Dorot Gardens Frozen Dill or 1 teaspoon dried dill

Directions

In a bowl, combine the corn, hearts of palm, red onion, red pepper and dill pickles. In a container, combine olive oil, vinegar, lemon juice, garlic, salt, and dill. Toss the salad with the dressing. Serve.

Whisk by Ami Magazine | Chef Elky Friedman