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