HEARTS OF PALM AND AVOCADO SALAD Bruna Gasparini

1 can of hearts of palm 1 pint of cherry tomatoes 2 avocados 1/4 cup green onions 3T of lime or lemon juice 1T olive oil Salt 1T of cilantro

Drain can of hearts of palm. Slice hearts of palm horizontally in 1/2 inch slices. Place in a medium bowl. Slice cherry tomatoes in half and add to bowl with hearts of palm. Slice green onions and add this to the medium bowl. Add the oil and cilantro. Next cut up the avocados and place in a small bowl. Add the lime or lemon to the avocados. Gently mix. Place the avocados in the medium bowl and salt to taste and, again, gently mix or the avocados become too mushy. Serve immediately or refrigerate.