



Warm Potato & Cold Chick Pea Salad

INGREDIENTS

(makes approx. 6-8 servings)

Salad

1 can large Garbanzo/Chick Peas
2 c potatoes, cut in 1" pieces
1/2 yellow pepper, cut into mince like pieces
1 scallion
1 garlic clove, minced
1/4 c shallot, minced
1/3 c red onion, chopped
4-5 stalks Hearts of Palm, sliced (optional)
2 c grape tomatoes, cut in half (if you can find the red, yellow or orange versions buy different colors. It adds to the overall festive feel of the salad. No worries if you can't, just use all red.)

Dressing

2 T fresh lime juice
1/4 c sherry vinegar
2/3 c Olive oil
salt & pepper to taste
1/4 c each Basil, mint, chopped
Whisk together in the order listed above

INSTRUCTIONS

1. Prep all your ingredients by cutting them according to above
2. Boil the potatoes until they are slightly undercooked. Then remove, drain and set aside.
3. Using the same pot, sauté the shallots, red onion and the white parts of the scallion until soft. Then add the potatoes and yellow pepper cooking until all are nicely caramelized. Add the garlic and 1 c of grape tomatoes and cook until warm.
- 4 Meanwhile, in the serving bowl, add the chick peas, the green parts of scallion and the remaining 1 c uncooked grape tomatoes (and Hearts of Palm if you so choose). Toss with the half of the dressing, then mix in the warm potato mixture and stir in the remainder of the dressing. Serve immediately.