

Heart of Palm Salad

1 can 8 ounces (230 grams) baby corn

2 cans (220 grams each, i.e. 440 grams) approximately 8 ounces each can sliced hearts of palm

1/4 cup or 4 tablespoons chopped scallions, *or* 2 tablespoons finely chopped onion

1 teaspoon salt

1/2 teaspoon black pepper

3-4 tablespoons mayonnaise

Directions:

Drain the baby corn and cut into bite size pieces. Place in a medium bowl. Drain the hearts of palm and add to the bowl. Add the chopped scallions or onion, salt, pepper and mayonnaise. Toss all to coat. Let marinate 20 minutes to half an hour. Keeps well in fridge 4-5 days.