

## Hearts of Palm Ceviche

Servings: 128

Serving size: 2 oz (tasting)

- Hearts of palm pieces (about 3-inch size) fresh or jarred but not canned - 32 pieces
- Roma tomatoes, seeded and coarsely chopped into ¼ inch pieces – 12 each
- Serrano chilies, seeded and minced – 2
- Red onion, minced – 2 each
- Avocados, pitted, peeled, and chopped – 8 each
- Cilantro, fresh, chopped – 2 cups
- Mexican oregano, dried – 2 tbsp.
- Sea salt, coarse – 2 tsp.
- Lime juice – 1 cup
- Olive oil – ¾ cups
- [Baked tofu](#), savory, cut into 1/4-inch dice – 2 pounds
- Tostitos Scoops - 384 pieces (3 each serving)



### Instructions

- Smash the hearts of palm a few times using a molcajete (mortar and pestle) or in a mixing bowl with a potato masher. In a medium bowl, combine the hearts of palm, tomatoes, serranos, onion, avocados, cilantro, Mexican oregano, salt, lime juice, olive oil, and tofu. Let this sit for at least an hour. If it is going to sit for more than 2 hours, cover it with plastic wrap and keep it refrigerated. It will last about 1 day refrigerated.
- Serve 2 oz in portion cup with three Tostito Scoops as pictured above

Original Recipe: <https://www.vegiessavetheday.com/tostadas-hearts-palm-ceviche/>