Vegan Lobster Salad


dishes

Hearts of Palm "Lobster Meat" (makes 1 pint)

- 1 14-ounce can heart of palm, drained
- 1 tablespoon Old Bay Seasoning
- 2 tablespoons vegetable oil
- 1 tablespoon lemon juice
- 1/4 cup veganize
- 1/4 cup celery, small dice
- 2 tablespoons red onion, small dice
- 1 sprig dill, chopped

1. Slice hearts of palm into oblique cuts, to mimic lobster meat.
2. In a bowl, combine the hearts of palm with Old Bay, oil and lemon juice and marinate a minimum of two hours, preferably overnight.
3. In a separate bowl, whisk veganize with celery, onion, and dill.
4. Combine “lobster” with the veganize mixture and let marinate until ready to serve.