

## Vegan Lobster Salad

### ***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.