

CHERRYBOMBE X FREE PEOPLE

RECIPE

with Mariana Velásquez



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CEVICHE DE PALMITO & POMELO
Tangy Heart of Palm & Citrus Ceviche

serves 4-6



INGREDIENTS

- 4 pomelos or pink grapefruits
- 1 (14 ounce) jar hearts of palm
- 2 medium watermelon radishes
- Juice of 2 limes
- 1 jalapeno
- 3 tablespoons fruity extra-virgin olive oil
- Flaky sea salt & freshly ground black pepper
- 1/2 cup chopped cilantro

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In a large bowl, gently toss together the pomelos, hearts of palm, radishes, lime juice, jalapeno, and oil. Allow the ceviche to marinate for 10-20 minutes. This allows for the citrus and hearts of palm to absorb the flavors.



When ready to serve, transfer to a platter along with the juices and garnish with the cilantro.