



Brazilian Potato Salad- Mayonese

Simple Back to
Basics with
Hearts of
Palm & Bacon




Recipe #3



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Ingredients & Equipment



Prep time: 20 minutes
Cook time: 15-20 minutes
Chill time: At least 1 hour (preferably longer)

**** Ingredients ****

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- * 1kg (2.2 lbs) Yukon Gold potatoes, peeled and diced
 - * 6 large Eggs, hard-boiled and diced in cubes
 - * 2 Shallots, finely chopped
 - * 1 1/2 tbsp garlic paste
 - * 1/2 cup Green Olives, halved
 - * 1/2 can Corn, drained
 - * 1/2 can Green Peas, drained
 - * 2 cup diced Hearts of Palm
 - * 2 cup Smoked Bacon
 - * 1/2 cup Fresh Parsley, finely chopped
 - * Salt and freshly Ground Black Pepper to taste
 - * 1 tsp dried Italian Seasoning
 - * 1 tsp Adobo Seasoning
 - * Mayonnaise (high-quality recommended)
 - * Olive oil (extra virgin preferably)
 - * 1 1/4 tsp fresh Lemon Juice

**** Equipment ****

- * Large & Small Pots * Colander or Strainer
- * Large skillet * Large Serving Dish of Choice

Instructions

** Instructions **

* Hard-boil Eggs- Cook Eggs until hard-boiled. Immediately transfer to ice water to cool. Quarter once cool.

* Prepare vegetables- Dice Potatoes and Carrots into bite-sized pieces.

* Blanch vegetables- Bring salted water to a boil in a large pot. Add Carrots; cook 3-4 minutes until tender-crisp. Drain, rinse with cold water, and set aside. Add Potatoes; cook 5-7 minutes until tender. Drain, rinse with cold water, and set aside.

* In a large skillet, sauté bacon until crispy. Remove the bacon, then add olive oil, shallots, and garlic paste; cook until translucent. Stir in corn, chickpeas, olives, Italian seasoning, half the parsley, adobo seasoning, salt, and pepper; cook until heated through. Remove from heat and gently stir in the green peas & crispy bacon

* Assemble salad- In a large bowl, combine cooled Potatoes, Carrots, hard-boiled Eggs, and sautéed mixture. Once all combined add the Hearts of Palm and fold it in being gentle not to over mix in order to prevent the Hearts of Palms from breaking it a part.

* Dress and chill- Stir in Mayonnaise, remaining Parsley, Lemon juice, Salt, Black Pepper and a generous pour of Olive Oil. Gently stir to combine, being careful not to mash the vegetables. Transfer to the Serving Dish of Choice, cover the dish with a lid or aluminum foil and refrigerate for at least 1 hour, or preferably longer, to allow the flavors to meld and the salad to chill thoroughly.

Serve & Tips

* Serve- Garnish with extra parsley before serving.

** Tips **

- ** Don't overcook the vegetables. Aim for "Al Dente" texture. Overcooking the vegetables will result in a mush salad.
- ** Rinse the boiled vegetables with cold water. This crucial step stops the cooking process and helps maintain the vegetables vibrant color and firmness.
- ** High quality Mayonnaise. Using a good quality mayo will significantly enhance the flavor of the salad.
- ** Chill thoroughly. Chilling allows the flavors to blend and improves the overall taste and texture of the salad.
- ** Use extra care when handling Hearts of Palm; it's very fragile and breaks apart easily.
- ** Adjust ingredient quantities to suit your party size.

Enjoy your delicious homemade Brazilian Potato Salad.

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