



Jicama Slaw

Jicama is crisp, juicy, and sadly underused in much of the country. It's popular in the Southwest and throughout Mexico, and you also find it in many Asian dishes. Peel the tuber's thin skin to reveal the white flesh, which tastes good and adds crunch to this versatile, colorful slaw.

Serves 4

Ingredients

1 to 1-1/2 pounds thin-skinned jicamas, peeled and cut into julienne

1 red bell pepper, cut into julienne

1 yellow bell pepper, cut into julienne

1 orange bell pepper, cut into julienne

1/2 cup chopped fresh cilantro

Lemon Vinaigrette Dressing

1/4 cup fresh lemon juice

Sea salt and freshly ground black pepper

1/2 cup extra-virgin olive oil

Sea salt and freshly ground pepper to taste

To make the slaw, in a large bowl, toss together the jicama, bell peppers, and cilantro.

For the vinaigrette, in a small bowl, whisk together the olive oil and lemon juice. Season to taste with salt and black pepper, whisk, and pour over the slaw. Toss, and serve immediately.