

Tomato Jicama Salad

Recipe By Chanie Nayman



Cooking and Prep:  30
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Serves:  6

No Allergens

Preference: Parve

Difficulty: Medium

Occasion: Passover

Diet: Vegetarian, Vegan,
Pescetarian, Gluten Free, Low
Fat, Low Carb

Source: Family Table by
Mishpacha Magazine

Jicama is a great vegetable to take advantage of over Pesach. It has fabulous crunch and an unexpected sweet flavor.

Ingredients (8)

Main ingredients

- pinch pepper
- 1 clove garlic, crushed or 1 cube **Gefen Frozen Garlic**
- 1/2 a small jicama, finely diced (use radish if you can't find)
- 1 tablespoon plus 1/4 cup **Bartenura Olive Oil**, divided

1 pearl onion or red pearl onion, sliced

1/2 teaspoon salt

1 tomatillo, diced (*optional*)

6 plum tomatoes, chopped

Start Cooking

Sauté

1. Sauté onion in 1 tablespoon olive oil for 2–3 minutes over medium flame. Add garlic and tomatillo and continue to sauté another 2 minutes. Remove from pan and set aside to cool.

Note:

Tomatillos are slightly sweet and are from the gooseberry family. They hold up their shape nicely when sautéed, and add a nice color and depth to this salad. If you can't find one, use a yellow tomato.

Assemble the Salad

1. Add chopped tomatoes, jícama, 1/4 cup olive oil, and spices. Toss gently to combine.

Credits

Photography: Daniel Lailah

Styling: Amit Farber