

Jicama Slaw

Recipe By Pamela Reiss



Cooking and Prep:  30
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Serves:  6

No Allergens

Preference: Parve

Difficulty: Medium

Occasion: Shabbat,
Passover, Sukkot

Diet: Gluten Free, Low Fat,
Low Carb, No Refined Sugar,
Vegan

Source: Whisk by Ami
Magazine

A fresh salad of crunchy fresh julienned jicama, carrot, bell pepper, and onions tossed in a light, tangy dressing.

Ingredients (13)

Salad

- 1 and 1/2 pounds jicama, peeled and julienned
- 2 small carrots, peeled and shredded
- 1/2 a yellow pepper, cored, seeded, and cut into a thin julienne

- 1/2 an orange pepper, cored, seeded, and cut into a thin julienne
- 2 large scallions, thinly sliced
- 1/2 a small white onion, peeled and sliced paper thin

Dressing

- 3 tablespoons fresh lime juice
 - 1 tablespoon fresh lemon juice
 - 2 tablespoons grapeseed oil
 - 1 teaspoon salt
 - 2 tablespoons **Gefen Honey**
 - 2 tablespoons fresh cilantro, chopped or 6 cubes **Dorot Gardens Frozen Cilantro**
 - 1/4 teaspoon black pepper
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Start Cooking

Prepare the Salad

1. In a large mixing bowl, add the jicama, carrots, peppers, and onions. Dress with lime and lemon juice, oil, salt, honey, and seasoning and toss.
2. Refrigerate for at least 30 minutes to allow the flavors to blend together.

Note:

Can be made four to six hours before serving.