

Jicama Slaw

The peak season for Jicama is October through May, so spring is a perfect time to make this tangy, island-inspired slaw.



1 large jicama, peeled and finely shredded
½ napa cabbage, finely shredded
¼ cup freshly squeezed lime juice
3 tablespoons white balsamic vinegar
½ teaspoon tablespoons Chipotle or
Ancho chili powder

½ teaspoon ground cumin

⅓ cup canola oil

Salt and freshly ground black pepper (to taste)

¼ cup finely chopped fresh cilantro leaves

- o Place jicama and cabbage in a large bowl.
- o In a separate bowl, stir together lime juice, vinegar, chili powder and cumin. While whisking, slowly add oil until well blended. Stir in salt and pepper to taste.
- o Pour dressing over jicama and slaw, toss to coat. Gently stir in chopped cilantro. Can be made 1-2 hours ahead of serving. Keep chilled.