

# Cilantro Jicama Slaw

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*Jicama is a strange and delicious vegetable that meets somewhere between a potato and an apple -- sweet, crunchy, and very mild. Traditionally served in Mexican cuisine, jicama gets shredded with cabbage and carrots for a colorful summer slaw. A tangy lime dressing and lots of cilantro pack this salad full of flavor.*

## Ingredients:

- 1 large jicama, peeled and cut into very thin matchsticks, or shredded
- 1 cup shredded green cabbage
- 1 cup shredded carrots
- ½ cup chopped fresh cilantro
- 3 tablespoons olive oil
- 3 tablespoons fresh lime juice
- 2 tablespoons honey
- 1 tablespoon red wine or apple cider vinegar
- ½ teaspoon salt
- ¼ teaspoon black pepper

## Directions:

Combine jicama, cabbage, carrots, and cilantro in a large bowl.

In a separate bowl, whisk together oil, lime juice, honey, vinegar, salt, and pepper. Pour over vegetables and toss to coat. Serve immediately or chill for flavors to develop.