

Jicama Slaw – Ensalada juliana de jicama

Ingredients

1 large *jicama*, washed
2 medium carrots; washed, ends removed and peeled
½ English cucumber; washed, ends removed (peeling optional)
2 limes; washed and halved
Salt, chili powder, hot sauce, Tajín™, to taste

Prepare *jicama* – Carefully slice off ends with a large sharp knife. Peel the skin by pulling from the ends. Finish removing all the skin with a paring knife, until the white flesh is exposed all around. Slice in half, then work with one piece a time, shredding with the coarse side of a box grater. Continue with the other piece, to obtain about two cups of shredded *jicama*. **Prepare carrots** – Using the same technique, shred one carrot; continue with the second, to obtain about two cups of shredded carrots. **Prepare cucumber** – Using the slicing side of the box grater, slide the cucumber over the bottom slot. Continuing with this motion, thin cucumber slices will be ready to use.

Mix the shredded *jicama* with the shredded carrots, squeezing the juice of the two limes over. Transfer to individual salad bowls, top with some cucumber slices, and serve with salt, hot sauce and chili powder or Tajín™ on the side:

