

Cucumber and Jicama Salad

FLAVOR PROFILE: ASIAN

SERVES 4

Jicama is a mild, crunchy vegetable that readily absorbs flavors. Most students enjoy it straight from the salad bar with lime juice, and secondary students like it sprinkled with a little chili pepper. It combines well with other vegetables, such as cucumbers, peppers, and tomatoes.

What you need:

- 1 SMALL JICAMA, PEELED AND DICED (ABOUT 2 CUPS)
 - 2 CUCUMBERS, PEELED AND DICED (ABOUT 2 CUPS)
 - JUICE OF 2 LIMES
 - ½ CUP CHOPPED FRESH CILANTRO
 - KOSHER OR SEA SALT
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What to do:

Combine all the ingredients together in a medium bowl and mix well.

SUGGESTION: Add slices of red and yellow pepper.