

# Jicama Cilantro Slaw

Serves 6

**1 large jicama**

**1 English cucumber**

**A few radishes, optional**

**Juice of 2 limes**

**½ cup chopped fresh  
cilantro, plus additional  
for serving**

**½ teaspoon salt**

**Pinch of cayenne pepper**

1. Peel jicama and cut first into thin slices, then into matchsticks. Cut unpeeled cucumber into matchsticks, and do the same with the radishes, if using.

2. Combine vegetables and toss with lime juice, cilantro and salt. Cover and let marinate several hours in the refrigerator, or overnight.

3. Before serving, add pinch of cayenne pepper and some fresh chopped cilantro. Check seasoning; add more lime juice if you prefer.