FLEURISH / DOCTOR'S KITCHEN

Chili-lime jicama

cool, crisp & a little tangy

Fresh jicama sticks with a squeeze of lime and a chili kick.



Serves 4 **Prep 10 min** **No cooking** **10 min total**

INGREDIENTS

- ☐ 1 medium jicama (about 1 1/2 lb)
- ☐ 2 limes
- ☐ 1 tsp chili powder or Tajin, plus more to taste
- ☐ 1 pinch salt, about 1/8 tsp, only with plain chili powder

LET'S COOK

☐ **1. Peel and slice**

Wash jicama and limes. Cut a flat base on the jicama. Peel away the brown skin and stringy layer; cut into sticks about 1/2 inch thick and 3 to 4 inches long.

☐ **2. Add lime**

Juice 1 lime (about 2 tbsp) over the sticks and toss. Cut the other lime into wedges.

☐ **3. Season and enjoy**

Toss with chili powder or Tajin. Add the measured salt only with plain chili powder; skip it with Tajin. Taste, add more chili if desired, and serve with lime wedges.

Keep a flat side down while cutting. Eat seasoned sticks right away or refrigerate up to 1 hour. Plain sticks keep covered in the fridge for 3 to 4 days.