

RECIPE OF THE WEEK

Jicama Home Fries

Ingredients

- 1 cup Jicama – diced into small cubes
- 1/2 tsp onion powder
- 1/2 tsp garlic powder
- 1/2 green bell pepper

- 1/2 red bell pepper
- 1/4 red onion

Baking & Spices

- 1/2 tsp paprika – smoked
- 1/4 tsp sea salt



Preparation

1. Take a non-stick skillet, heat it, and place diced jicama and 1 tbsp of olive oil in it
2. Let it saute for 1-2 minutes
3. Pour 1 tbsp water and cover with a lid
4. Leave it for 5-7 minutes over medium heat to soften
5. Add a little more oil
6. Add the onions and bell peppers into the skillet
7. Saute for about 5 minutes or until the jicama becomes light brown
8. Now mix the seasonings and saute to your preferred crispiness
9. Serve and enjoy!

