

CHILI LIME JICAMA STICKS

INGREDIENTS

- 2 pounds jicama - peeled and cut into 1/4-inch sticks
- 1/4 fresh lime juice from 1 lime
- 1 tbsp. chopped fresh cilantro
- 1/4 tsp. red pepper flakes
- Fine sea salt - to taste
- Freshly ground black pepper - to taste
- Chipotle powder - to taste



PREPARATION

1. Combine the jicama, lime juice, cilantro, and red pepper flakes in a large bowl and toss until well-incorporated.
2. Place the dressed jicama on a large platter and season with salt, pepper, and chipotle powder.
3. Serve immediately.
4. Enjoy!

