

JICAMA CABBAGE SLAW



SERVING SIZE

2



INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Lime Juice	¼ Cup	Sliced Red Cabbage, shredded or thinly	1 Cup
Ideal Protein Balsamic Vinegar	2 Tbsp.	Red Onion, thinly sliced	½ Cup
Olive Oil	2 Tsp.	Red or Orange Bell Pepper, cut into thin	1 Cup
Sea Salt	¼ Tsp.	matchsticks	
Jicama, Peeled and cut into thin	2 Cups	Chopped Cilantro	¼ Cup
matchsticks			



PREPARATION

- In a small bowl, whisk together lime juice, balsamic vinegar, olive oil, and sea salt until well combined.
- In a large mixing bowl, add jicama, cabbage, red onion, and bell pepper.
- Pour the dressing over the vegetables and toss to coat evenly.
- Gently mix in the chopped cilantro, and adjust seasoning with more salt if needed.
- Chill for 10-15 minutes before serving for maximum flavor. Enjoy!