Jicama Slaw

SERVES: 8
PREP TIME: 15 MIN

Recipe modified from: https://www.isabeleats.com/jicama-slaw/

Ingredients

- 6 Tbsp Greek yogurt or mayo
- 1/4 cup fresh lime juice, from about 2 limes
- 4 green onions, thinly sliced
- 1 jalapeno, finely diced
- 1/2 tsp salt
- 1 small jicama, peeled and thinly sliced or grated
- 2 cups shredded red or green cabbage
- 1/4 cup chopped cilantro

Directions

1. Make the dressing: In a small bowl, whisk together Greek yogurt or mayo, lime juice, green onions, jalapeno, and salt until well combined.
2. In a large bowl, add jicama, cabbage and cilantro. Add dressing and toss to coat.
3. Store leftovers in the fridge and enjoy within 5 days.

Recipe Notes

- Make it vegan by using a vegan mayo
- If you prefer a milder flavor, remove seeds from jalapeno before dicing
- Add it as a topping to tacos or tostadas, pair it with fish, or enjoy it as a crunchy and fresh side dish
- If you use red cabbage, the slaw will turn pink as it sits, but the flavors won’t change.

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