

jicama cabbage salad with asian dressing

Makes 6-8 servings

RECIPE ADAPTED FROM: [Rebecca Katz](#)

PREP TIME: 10-15 minutes

Sweet and Sour Asian Dressing

½ tsp seeded and diced jalapeño pepper

3 Tbsp rice vinegar

1 Tbsp fresh lime juice (juice from ½ lime)

¼ cup tamari or soy sauce

1-2 Tbsp pure maple syrup

1 tsp toasted sesame oil

1 Tbsp minced fresh ginger

Salad

1 lb red cabbage, shredded (about 6 cups)- cut off bottom, cut in half, remove core and shred with a sharp knife

½ lb jicama, peeled and cut into small julienne pieces (about 4 cups)

2 Tbsp finely chopped fresh mint

¼ cup finely chopped fresh cilantro or fresh basil

½ cup chopped almonds

MAKE the dressing by whisking all ingredients together. Set aside.

COMBINE cabbage, jicama, mint and cilantro or basil in a large bowl.

TOSS with dressing.

SPRINKLE with chopped almonds.

SERVE as a side dish or top with tofu or salmon for a complete meal.

