



Mango Jicama Slaw

1 mango, julienned
½ cup carrots, julienned
1 pound jicama, peeled and julienned
1 red bell pepper, seeded and julienned
¼ cup chopped fresh cilantro
½ cup fresh lime juice
Salt and pepper to taste

Combine all ingredients and refrigerate until serving.

4 servings.

From *Hot Off the Grill* with Bobby Flay, TV Food Network.

Notes:

- Jicama is a tuberous root vegetable that looks like a large turnip. It is crunchy and juicy with a flavor similar to a mild apple, and a texture similar to water chestnuts. At **Jungle Jim's** you can find jicama in the International Produce section. Jicama can be eaten raw or cooked, and it is wonderful in fruit and vegetable salads and slaws.
- Cilantro is a member of the carrot family. It is an herb with a distinctive taste (musty and nutty) used in many Asian and Mexican dishes. When used in cooking, add it in the last few minutes for the best flavor. At **Jungle Jim's** you can find cilantro in the International Produce section.