

Quick Jicama Slaw

Jacob · 30/09/2024

**Prep Time**

25 mins

Difficult

Medium

Servings

8

Description

This jicama slaw has an awesome blend of flavors and textures. The apple adds some nice sweetness and the dressing has just the right amount of flavor with a tiny bit of heat.

Ingredients

- - ½ small head red cabbage
- cored and thinly sliced - 2 sweet apples
- cut into matchsticks - 1 small jicama
- peeled and cut into matchsticks - 1 cup matchstick-cut carrots - ½ cup diced red onion - 6 tablespoons olive oil - 3 tablespoons rice vinegar - 3 tablespoons fresh lime juice - ¼ bunch fresh cilantro
- chopped - 1 teaspoon white sugar - ½ teaspoon salt - ½ teaspoon red pepper flakes - ¼ teaspoon cayenne pepper - ¼ teaspoon ground black pepper

Instructions

1. Toss red cabbage
2. apples
3. jicama
4. carrots
5. and red onion together in a large bowl. Whisk olive oil
6. rice vinegar
7. lime juice
8. cilantro
9. sugar
10. salt
11. red pepper flakes
12. cayenne pepper
13. and ground black pepper together in a small bowl until dressing is smooth. Pour dressing over cabbage mixture and toss to combine. Let slaw sit until flavors combine
14. about 10 minutes.