

CLEMENTINE JICAMA SALAD WITH LIME-CUMIN VINAIGRETTE
by radish*rose

For salad:

10-12 clementines, peeled, pith removed, quartered and sliced

2 cups diced jicama

1/4 c. torn fresh mint leaves

For dressing:

Juice & grated rind of 1 lime

1/4 cup olive oil

3 cloves of garlic, peeled & pressed

1/2 tsp ground cumin

1/8-1/4 tsp ground chipotle (more if you like things spicy!)

Large pinch of flaky sea salt (like Maldon)

Freshly ground pepper to taste

Method:

Place clementines and jicama in a large salad bowl. Combine dressing ingredients in a jar with a tightly-fitting lid (like an old jelly jar) and shake until well blended. Taste the dressing for seasoning, adjust if needed. Drizzle dressing over salad and toss until combined. Top with mint leaves, give it one more toss, and enjoy!

Variation:

Don't have this many extra clementines lying around? Use fewer clementines and add some spinach or mixed baby greens.

Can't find jicama? Use coarsely chopped cucumbers instead (peeled and seeded, unless using baby cucumbers).

Want to make it a main dish? Top with some grilled chicken, shrimp or tofu. In fact, you could make a very pretty plated presentation: for each person, layer a bed of greens + this salad + thin slices of grilled chicken, tofu, or shrimp fanned over the top, sprinkled with extra chopped mint or parsley (if you ran out of mint).

<http://radishrosecooks.com/2014/04/18/clementine-jicama-salad/>

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