

**epicurious****Clementine Jicama Salad**

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by Lillian Chou

ingredients

1/2 teaspoon chopped garlic
1/4 cup fresh lime juice
6 tablespoons olive oil
1/2 teaspoon sugar
8 clementines (1 3/4 pounds), peeled and cut crosswise into 1/4-inch-thick slices
1 pound jicama, peeled and cut into 1/4-inch-thick matchsticks (3 cups)
1 small red onion, thinly sliced

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Clementine Jicama Salad (Continued)

3/4 cup packed cilantro sprigs
1/2 cup crumbled queso fresco or mild feta
1/3 cup raw green (hulled) pumpkin seeds (pepitas), toasted

preparation

Mince and mash garlic to a paste with 1/2 teaspoon salt, then whisk together with lime juice, oil, sugar, and 1/2 teaspoon pepper in a large bowl.

Just before serving, add clementines, jicama, onion, and cilantro and gently toss.

Season with salt. Sprinkle with cheese and pumpkin seeds.

Cooks' notes:

•Vinaigrette can be made 4 hours ahead and kept at room temperature.

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Clementine Jicama Salad (Continued)

- Clementines, jicama, and onion can be cut 4 hours ahead and chilled.

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