 **Jicama Slaw**

*Serves 8*

**Ingredients**

2 carrots, peeled and julienned

1 small jicama, peeled and julienned

1 large red bell pepper, cored and very thinly sliced

1/4 head red cabbage, cored and very thinly sliced

1/2 red onion, halved lengthwise and very thinly sliced lengthwise

1 cup cucumber, peeled and julienned

6 tablespoons olive oil

6 tablespoons unseasoned rice vinegar

3 tablespoons fresh lime juice

1 tablespoon minced cilantro leaves

1 teaspoon salt

1 teaspoon freshly ground black pepper

1 teaspoon sugar

1/2 teaspoon chili powder

1/2 teaspoon red chili flakes

**Directions**

1. In a small bowl, whisk together lime juice, chili flakes, chili powder, rice vinegar, sugar, oil, salt, and pepper.
2. Add vegetables to a large bowl and toss together. Add cilantro and toss.
3. Add dressing to veggies and toss until fully coated. Let sit for at least 15 minutes before serving.

**Nutrition**

*140 cals, 7g C, 1g P, 10g F*