

Jicama Salad

I love the crunchiness of the jicama, and combining it with citrus juices and orange segments makes for a wonderfully cool summer salad.

Serves 4

2 medium jicamas (approximately 1 ½ pounds)

¾ cup orange juice

2 tablespoons lime juice

1 garlic clove, minced

1 tablespoon chopped cilantro

2 large navel oranges, peeled and segmented v

Peel the jicamas and slice them into strips. In a bowl, combine the orange juice, lime juice, cilantro, orange sections, and jicama. Toss together and chill.

Group 2: Add 2 tablespoons of extra-virgin olive oil

Group 3: Add 3 chilled poached shrimp per person