

JICAMA-APPLE SLAW



INGREDIENTS

1/3 c. packed chopped cilantro, plus leaves for garnish
2 T. chopped fresh mint, plus leaves for garnish
1-2 T. minced jalapeno pepper
1/2 package Artificial Sweetener
3/4 t. salt
1/2 t. ground cumin
1/4 c. lime juice - from fresh limes
1/3 c. extra-virgin olive oil
1 lb. jicama
1 tart green apple, cored (not peeled)
2 navel oranges
2 avocados, diced

DIRECTIONS

Put first six ingredients in food processor and process until finely chopped. Slowly add oil until it is well blended with other ingredients. Pour into separate bowl.

Peel jicama. Cut into small pieces along with apple. Shred them in processor and add to bowl with dressing. Peel orange and remove pith. Separate into pieces and add them to bowl. Add avocados and toss the slaw gently. Garnish with cilantro and mint leaves.

Enjoy!