



Carrot, Orange, and Jicama Salad Servings 8 | Prep time 10 mins. | Total time 10 mins.

Equipment: Medium bowl Small bowl Measuring cups and spoons

## Utensils:

Mixing utensil for medium bowl Mixing utensil for small bowl Mixing spoons for salad

## Ingredients

3 cups jicama, (one medium, or two small jicama) peeled and cut into small pieces

- 1 cup carrots, peeled and coarsely grated
- 2 cups oranges, peeled and cut into small pieces
- 2 teaspoons olive or vegetable oil
- 2 tablespoons orange juice
- 1 tablespoon honey
- 2 teaspoons lime juice
- 1/4 teaspoon salt

## Instructions

- 1. Before you begin, wash your hands, surfaces, utensils, and produce.
- 2. In a large bowl, mix jicama, carrots, and oranges. Set aside.
- 3. In a small bowl, combine oil, orange juice, honey, lime juice, and salt. Mix until well-blended.
- 4. Pour dressing over the salad and stir lightly.
- 5. Serve immediately.