

Jicama-Citrus Salad with Canna-Olive Oil Vinaigrette

by Nora Mounce

Ingredients:

- 12 mandarin oranges
- 2 tablespoons fresh lime juice
- 1 tablespoon cider vinegar
- 2 tablespoons canna-olive oil
- Pinch of cayenne pepper
- Salt and freshly ground black pepper
- 1 medium jicama* (about 1 pound)
peeled and thinly sliced into
matchsticks
- ¼ cup chopped cilantro
- ½ cup Cotija cheese, crumbled
- ¼ cup chili-spiced pepitas**

**Jicama is a chore to peel. I've found that resting the large vegetable on a cutting board and using a paring knife (work carefully!) to remove the exterior peel is most effective. Then peel entire jicama again using a vegetable peeler to quickly remove the remaining interior layers of peel.*

***If you can't find the delicious pre-seasoned chili pepitas at your local Latin food market, use raw pepitas and do the following:*

Heat 1 teaspoon olive oil in a small skillet. When lightly smoking, add ¼ cup pepitas, a generous pinch of paprika and a dash of cayenne pepper and salt.

Cook over low-medium heat for about 10 minutes or until pepitas take on a golden hue. Remove from heat and allow to cool before sprinkling on salad.



An eye-catching dish to share at a potluck, this salad is also a wonderfully refreshing side for taco night. The recipe is more of a concept than a strict formula — feel free to experiment with your own twist, such as adding avocado, subbing chunks of grapefruit or using feta cheese. Toss in a simple lime juice and canna-olive oil vinaigrette, the salad comes together quickly after prepping the jicama (see note to the left). Check your local Latin food market to purchase the jicama, Cotija cheese and chili-spiced pepitas in one stop. Garnish with fresh cannabis leaves and enjoy!

Directions:

1. Peel the mandarins, separating each wedge and removing as much pith as possible. Set aside.
2. Peel the jicama, (taking care to remove the entire peel) and cut into matchsticks ¼ inch wide; add to mandarins.
3. Whisk lime juice, apple cider vinegar, olive oil and cayenne together. Toss mandarins, jicama and vinaigrette together. Season with salt and black pepper to taste. Liberally top salad with chopped cilantro, Cotija cheese and pepitas.