

Ferraro's Cucina

Jicama Salad

Ingredients

- 1 **Jicama**, peeled and julienne
- 1 **Avocado**, pitted and diced
- 2 cups **mixed baby greens**
- 1/2 fresh **Pineapple**, peeled/cored/
diced
- 1/4 cup **Olive Oil**
- 2 tablespoons **Rice Vinegar**
- 2 tablespoons **lime Juice**
- 2 tablespoons **Sweet Chili Sauce**

Preparation

- Toss together the olive oil, vinegar, lime juice, and sweet chili sauce.
- Add the pineapple, cilantro, and jicama to the dressing.
- Allow to sit for 30 minutes to an hour.
- Place the spring mix in a salad bowl; scatter the avocado over the lettuce and top with the marinated pineapple/jicama mixture.
- Serve immediately.
- Enjoy!

