

Jicama Salad

Makes: 100 servings

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Ingredients	Weight	Measure
Jicama, peeled, diced (1/4")	11 lb	2 ½ qt
Red bell pepper, diced (1/4")	3 lb	2 ½ qt
Green bell pepper, diced (1/4")	3 lb	2 ½ qt
Red onion, chopped (1/4")	4 lb	2 ½ qt
Carrots, peeled, diced (1/4")	3 lb	2 ½ qt
Fresh cilantro, chopped	17 oz	3 qt ½ cup
Lime juice		1 qt
Red wine vinegar		1 cup
Honey	8 oz	½ cup
Oil, canola, olive, or blended		2 cup
Cayenne pepper		2 tsp
Paprika		2 Tbsp
Salt		2 tsp
Black pepper		1 Tbsp ½ tsp

Directions

1. Toss together jicama, bell peppers, red onion, carrots, and cilantro.
2. Whisk together lime juice, red wine vinegar, honey, oil, cayenne pepper, and paprika.
3. Pour over vegetable mixture.
4. Season with salt and pepper, toss until well combined.
5. Refrigerate at least 30 minutes prior to service. CCP: Hold at 41 degrees F or below before and during service.
6. Portion with No. 8 scoop (1/2 cup)