



<http://TheFrugalChef.com>

2 cups shredded green cabbage
2 cups very finely julienne jicama
1/4 cup green bell peppers, cut into fine strips
1/4 cup red bell peppers, cut into thin strips
1/4 cup yellow bell peppers, cut into thin strips

- Mix all of the chopped veggies in a large bowl.

FOR THE DRESSING:

1/4 cup olive oil
2 TBS freshly squeezed lemon or lime juice
2 TBS white wine vinegar
2 TBS honey
2 TBS minced red onion
1 minced garlic clove
1 tsp ground cumin
4 TBS chopped cilantro
2 TBS chopped mint

- Place the red onion into a small bowl and add the lemon juice. Allow to stand for a 5 minutes. Add the garlic and cumin. Whisk in the honey, vinegar and the olive oil until nicely emulsified. Add the cilantro and mint.
- Pour the dressing onto the veggies and toss to coat well. Cover and refrigerate for at least 1 hour. Serve as a side for burgers, chicken or anything your heart desires. Enjoy!