



Raw Jicama Fries

2-4 servings

This is a fun, nutritious raw snack. Great for taking to parties and picnics.

- 1 jicama thickly julienne sliced with a mandolin or by hand into strips
- 1 Tb or olive oil
- 3 Tb nutritional yeast
- 1-2 scallions sliced
- 1 Tb chili powder
- ¼ - ½ tsp Celtic sea salt, to taste

- Peel jicama and slice julienne style.
- Place in bowl and sprinkle nutritional yeast, sea salt, oil and chopped green onion on top of jicama.
- Mix thoroughly to ensure all the slices are coated. It works best if you use your hands.
- Cover and refrigerate for 30-60 minutes to enable all the flavors to blend. (You can eat them right away and they will be good)
- Enjoy with a salsa, fresh guacamole or hummus.

A few more things...

For an Indian flavor, use curry powder instead of chili powder and use coconut oil instead of the olive oil.