



Personal Chef & Caterer

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Jicama, Avocado, Radish & Orange Salad

- 4 oranges
- 1 teaspoon cumin seeds
- 1 clove garlic
- 5 tablespoons lime juice
- Kosher salt
- Pinch cayenne
- ¼ cup extra-virgin olive oil
- 1 small jicama (1 ½ lb)
- 8 small red radishes, cut very thin round slices
- 5 scallions, cut diagonally into thin slices
- Fresh ground black pepper
- 2 large ripe but firm avocados
- 1 cup fresh cilantro

Finely grate 2 teaspoons orange zest and set aside. Slice off ends of orange and remove pith and cut orange segments. Put cumin seeds in small dry skillet and toast over medium heat until slightly browned and aromatic, about 1 minute. Remove from the skillet and let cool. Grind the seeds to a fine powder. Mash garlic to a paste and whisk in the 2 teaspoons of orange zest, 3 tablespoons orange juice, lime juice, and the cayenne. Let mixture sit for 5-10 minutes, and then whisk in the olive oil. Peel the jicama and cut into 1/8 inch thick matchsticks 2-3 inches long. In a large bowl, combine the jicama, radishes, and scallions. Season with salt, pepper and toss with about 2/3 of the vinaigrette. Set aside for 5-10 minutes. Just before serving, thinly slice the avocados diagonally. Lay half of the avocado slices in a shallow bowl and season with salt and pepper. Drizzle some of the remaining vinaigrette on the avocado. Add the cilantro, and orange segments to the jicama mixture and toss gently. Put the jicama salad on top of the sliced avocado and drizzle with the remaining vinaigrette.