

# **Spicy Jicama Slaw with Chili Citrus**

## **Go'Bonzo's®**

### **Salad Ingredients**

4 carrots, peeled and julienned or grated  
2 small jicama, peeled and julienned or grated  
2 large red bell pepper, cored and very thinly sliced  
1/2 head red cabbage, cored and very thinly sliced  
1 small red onion, very thinly sliced lengthwise

### **Salad Dressing**

3/4 cup olive oil  
3/4 cup unseasoned rice vinegar  
6 tablespoons fresh lime juice  
2 tablespoon minced cilantro leaves  
2 teaspoon salt  
2 teaspoon freshly ground black pepper  
2 teaspoon sugar  
1 teaspoon chili powder  
1 teaspoon red chili flakes

### **Topper**

Chili Citrus Go'Bonzo's®

### **Preparation**

1. Put all cut veggies into a bowl. Keep, chilled, up to 2 days.
2. Combine oil, vinegar, lime juice, minced cilantro, salt, pepper, sugar, chili powder, and chile flakes in a container. Keep, chilled, up to 2 days.
3. Once ready to serve, add dressing to vegetables, stir well, and let sit 15 minutes, stirring 2 or 3 times.
4. Top with Chili Citrus Go'Bonzo's



*Recipe Adapted from Guy Fieri, [Sunset](#) MAY 2009*