



### Radish Cucumber Jicama Salad

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Cook time: 0 mins      Total time: 10 mins

Serves 8

#### Ingredients:

1 large English cucumber, seeds removed  
6 fresh radishes  
1 medium jicama  
1/4 cup (60 mL) scallions  
½ cup (120 mL) cilantro  
1 tablespoon (15mL) olive oil  
2 tablespoons (30 mL) freshly squeezed lime juice  
1/8 teaspoon (.6 mL) kosher salt  
1 teaspoon (5 mL) ground cumin  
1 teaspoon (5 mL) chili powder (more to taste)

#### Ingredients:

1. Cut cucumber, radishes and jicama into ½ inch cubes. Chop cilantro and scallions. Combine in large bowl.
2. Whisk together olive oil, lime juice, kosher salt and sriracha. Taste and adjust to your liking.
3. Coat vegetables with olive oil-lime mixture.

**Nutrition:** serving size – ½ cup

Calories: 45

Sugar: 2g

Sodium: 60mg

Total fat: 2g

Sat/trans fat: 0g

Carbs: 6g

Fiber: 3g

Protein: 1g

Cholesterol: 0mg