

# Jicama Sticks with a Latin Flavor



**Servings: 8**

*Jicama Sticks with Latin Flavor*

1. Peel jicama. You can try to use a vegetable peeler, but usually I revert to a knife. Cut off any stringy stuff on the outside edges once it's peeled. Cut into fairly uniform sticks, about 1/3 inch per side, and about 2-3 inches long.
2. Squeeze the lime juice into a flat plate or pan. Sprinkle chili powder into a similar vessel. Roll the individual jicama sticks in lime juice, then roll in the chili powder. You don't want the sticks to be completely coated in chili powder (that would be too much). Stand up in a small ramekin and serve.

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Per Serving (excluding unknown items): 37 Calories; trace Fat (5.6% calories from fat); 1g Protein; 9g Carbohydrate; 4g Dietary Fiber; 0mg Cholesterol; 13mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Fruit; 0 Fat.

1 whole jicama

1 whole lime, squeezed (may need two)

1 tablespoon chili powder

Carolyn T's Blog - Tasting Spoons:  
<http://tastingspoons.com>