

RECIPE OF THE WEEK: PALEO EDITION

Chili Lime Jicama hash

Ingredients:

1 Tbsp olive oil
½ yellow onion, diced
4 cups peeled and grated jicama
1 tsp chili powder (more if you like it spicy)
Juice of 1 lime
Dash of sea salt and pepper

Instructions:

1. Heat the olive oil in a large skillet over medium heat
2. Add diced onion and cook until translucent, stirring often. About 3 mins.
3. Add the jicama, lime juice, chili powder, sea salt and pepper and cook until brown, stirring often. About 6-8 mins.

Note: If you grate the jicama too thin, it will make the hash mushy.

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