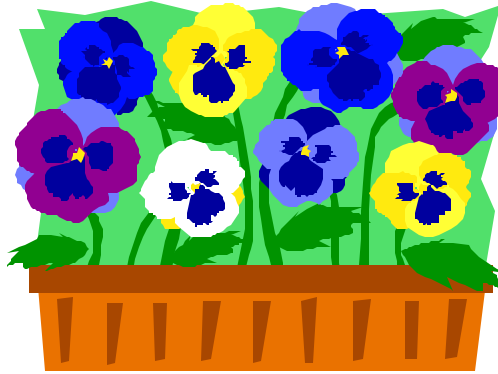


Satsuma and Jicama Salad

4 tbsp white wine vinegar
1/2 tsp paprika
1/4 tsp salt
1/4 tsp black pepper
4 tbsp canola oil
1 clove garlic, minced
2 tsp sugar
1 small jicama
4 satsuma oranges



Crush or finely mince garlic. In a small bowl, combine white wine vinegar, paprika, salt, pepper, canola oil, garlic, and sugar for the dressing. Peel and slice jicama. Peel and section satsuma oranges. In a large bowl, toss dressing with the satsumas and jicama and serve on top of lettuce leaves. To garnish, add dried cranberries and pomegranate. Serve cold/

Per recipe: 50 mg phe, 3.4 g protein
Per serving (1/2 cup): 8 mg phe, 0.5 g protein