

Jicama-Beet Salad with Radicchio, Peanuts and Lime
Ensalada de Jicama, Betabel, Radicchio, Cacahuates y Limón

Makes 6 cups, serving 6 as a salad

- 1 pound (about 4 medium) any color beets, peeled and cut into French fry-size “batons” (in “chef speak”)
- 2 tablespoons olive oil or unrefined peanut oil (I really like the peanutiness of Spectrum brand unrefined peanut oil)
- 2 tablespoons fresh lime juice plus a little finely grated lime zest (colored part only)
- About a teaspoon agave nectar (optional)
- Salt
- ½ pound (about ½ medium) jicama, peeled and cut into “batons” that match the beets
- ½ head (about 5 ounces) radicchio, cored and sliced widthwise about ¼ inch thick
- A generous ¼ cup roasted peanuts, roughly chopped

Scoop the beets into a microwave-safe bowl, sprinkle on a couple tablespoons of water, cover with plastic wrap, poke a few holes in the top, and microwave at 100% for about 3 minutes, until the beets are tender but not falling apart. While the beets are cooking, in a small bowl whisk together the oil, lime juice and zest and agave nectar (if you’re using it). Taste and season highly with salt, usually about ½ teaspoon. Uncover the beets, tip off the water, spoon on half the dressing and toss to coat the beets well. Cool completely.

In a large bowl, combine the beets (and any pooled dressing), jicama and radicchio. Whisk the remaining dressing again, then drizzle it over the salad and toss to combine. Divide among six plates, sprinkle with the peanuts and a little salt, and the salad’s ready.