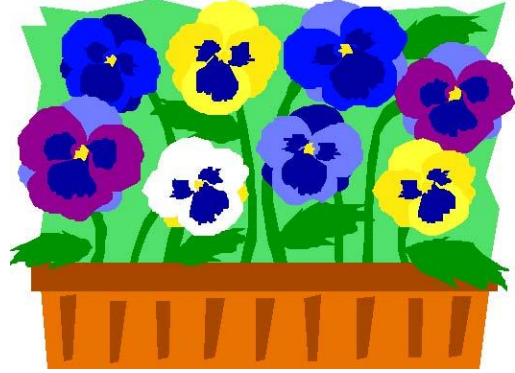


Satsuma and Jicama Salad

- 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 (120 grams)
- 4 satsuma oranges (335 grams)
- 2 tbsp dried cranberries or pomegranate seeds



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: 98 mg phe
Per serving (1/2 cup): 168 mg phe



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