

## Jicama with Chili and Lime

## **Ingredients:**

- <sup>3</sup>/<sub>4</sub> cup jicama, sliced
- $\frac{1}{4}$  cup cucumber, sliced
- 1/2 lime cut into wedges
- 1/8 tbsp. chili powder

Nutrition Facts Serving Size 5 oz (153g) Servings Per Container 1			
Amount Per Serving			
Calories 50	Ca	lories fro	m Fat 0
% Daily Value*			
Total Fat 0g		0%	
Saturated F		0%	
Trans Fat 0g			
Cholesterol 0mg 0%			
Sodium 0mg			0%
Total Carbohydrate 12g 4%			
Dietary Fiber 6g 24			24%
Sugars 2g			
Protein 1g			
			500/
Vitamin A 2%		Vitamin C	50%
Calcium 2%	•	Iron 4%	
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: Calories: 2,000 2,500			
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydrat Dietary Fiber Calories per gram	Less than Less than Less than Less than .e	65g 20g 300mg 2,400mg 300g 25g 24 • Prote	80g 25g 300mg 2,400mg 375g 30g







## **Directions:**

- 1. Place peeled and sliced Jicama & cucumber onto plate.
- 2. Squeeze juice of lime over Jicama & cucumber and sprinkle with chili powder.

For more information contact The Living Whole Employee Wellness Program at (909) 651-4007 or email livingwhole@llu.edu.