

## **Sweet Pepper and Jicama Slaw with Ginger**

Yields 6 servings

2	red bell peppers, julienne
1	yellow or orange bell peppers, julienne
1	large jicama, peeled and julienne
1 head	Napa cabbage, julienne
2 Tbsp	fresh ginger, grated
2 Tbsp	granulated sugar
3 Tbsp	kosher salt
1	orange, zest and juice reserved separately
2	lemons, zest and juice reserved separately
¼ cup	champagne vinegar
1 bunch	fresh chives, sliced thin
3 Tbsp	fresh cilantro, chiffonade
to taste	black pepper

### **Method of Preparation**

1. In a non-reactive mixing bowl combine the bell peppers, jicama, napa cabbage, ginger, granulated sugar, and salt. Toss well and allow the vegetables to cure for 2 hours at room temperature.
2. Add remaining ingredients and mix well. Taste, adjust seasoning, and serve.