

## Mango Jicama Chopped Salad

For dressing

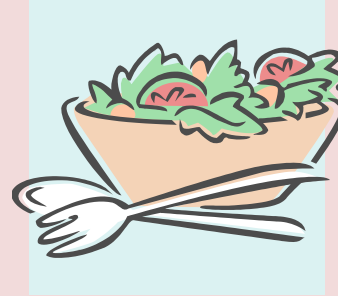
1/4 cup fresh lime juice

2 tablespoons honey

1 tablespoon Sherry vinegar or red-wine vinegar

1 teaspoon minced garlic

1/4 cup olive oil



2 cups chopped peeled jícama (about 1 lb)

2 mangoes, pitted, peeled, and coarsely chopped

1/2 lb Napa cabbage, sliced crosswise (about 3 cups)

1 head romaine (1 1/2 lb), torn into bite-size pieces

1/2 seedless cucumber, cut into 2- by 1/4-inch sticks

Make dressing:

Whisk together juice, honey, vinegar, and garlic. Add oil in a slow stream, whisking until emulsified. Season with salt and pepper.

Make salad:

Toss together jícama, mangoes, cabbage, romaine, and cucumber with dressing to taste.