

Jacama Asian style Salad

By Erin of Alawa Primary School Garden



Jacama is an underground root, that grows as a vine above ground. It loves warm and moist weather and is a great crunchy addition to any salads.

- 2 medium jacama**
- 2 tablespoon Fish sauce**
- 1 tablespoon palm sugar**
- 2 Tab oil**
- 3 French shallots or small red onions**
- 1/4 cup Peanuts**
- 1 tablespoon Sesame seeds**
- Juice of 2 limes**
- 1 small red chilli**
- 1 medium bunch coriander**

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- Peel the jacama and slice very thinly cut into strips julienne, place in a medium bowl for later.
- In a medium frying pan add the peanuts and sesame seeds cook on medium heat toss them a little so they cook evenly on all sides. Place in a mortar and lightly crush them. Keep aside.
- In the same pan place the shallots, garlic drizzly over the oil and cook on medium heat until tender turning once on each side. Once onions are tender allow to cool, place the onions in the mortar and pound with the peanuts and the chilli, add the fish sauce, sugar, garlic and lime juice, stir through. Tear up the coriander and add to the bowl along with all the other ingredients lightly toss to combine all the flavours.

