

Papaya, Jicama, and Red Onion Slaw in Blueberry Vinaigrette

momlogic

Ingredients:

- 1/2 cup fresh blueberries, rinsed
- 2 tablespoons white grape juice
- 1 tablespoon white wine vinegar
- 1/2 cup canola oil
- Pinch of salt
- 1/2 teaspoon sugar
- 1 large head red cabbage, finely shredded
- 1 small jicama, peeled, coarsely grated
- 1 papaya, peeled, seeded, cut into small cubes
- 1/2 medium red onion, cut into thin slivers

Directions:

1. Place blueberries in a large bowl, and crush with the back of a spoon. Add white grape juice, vinegar, oil, salt, and sugar. Whisk together until combined. Cover with plastic wrap and let stand at room temperature overnight.

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Directions:

2. Combine cabbage, jicama, papaya, and onion in a large bowl. Pour Blueberry Vinaigrette over ingredients and toss to combine.

Makes 10 to 12 servings.

Note: Jicama is a vegetable with a crisp, white inside, similar in taste and texture to an apple, and a rough outer brown skin. Peel off the brown skin before slicing.