

# GREEN JICAMA AGUACHILE

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*By Chef Paola Garduño*



## INGREDIENTS:

- 800 gr green tomato
- 800 gr "Güero" pepper (or yellow peruvian pepper)
- 200 gr cucumber
- 150 gr red onion
- 150 ml olive oil
- 150 ml lime juice
- 1 pinch of sea salt

## FOR MONTAGE & PLATING:

- 1 kg of jicama tortillas/chips
- 150 gr cucumber
- 100 gr gherkin/pickles
- 100 gr red onion
- 500 gr avocado
- 100 gr radish
- 50 gr coriander

## PREPARATION:

1. Grill lightly the güero pepper, the tomatoes and liquefy with the onion, the cucumber, salt and a bit of olive oil.
2. Add the lemon juice to the previous mixture to get the "aguachile".
3. Cut the avocado and cucumber into cubes.
4. Lamine the radish and cut into quarters.
5. Slice the pickle into thin slices.
6. Put the aguachile on a plate followed by the jicama to the center, surrounded by the avocado, the radish laminate, the cucumber, the gherkin slices and the purple onion.
7. Decorate with a little cilantro.

Makes: 10 servings