WINTER JEWELED FRUIT SALAD

Final Lifestyle

INGREDIENTS

½ cup pomegranate seeds (about 1 pomegranate)

½ cup julienne-cut peeled jicama (see Note below)

1/3 cup sliced seeded kumquats (about 6 medium)

2 medium ripe mangoes, peeled and cut into thin slices

2 tangerines or clementines, peeled and sectioned

2 blood oranges, peeled and sectioned

1 pear, thinly sliced

2 TBS fresh lime juice

2 TBS honey

1/4 TSP ground red pepper

1/8 TSP coarse sea salt

INSTRUCTIONS

- —Combine first 7 ingredients in a large bowl, toss gently.
- —Combine lim juice, honey, pepper and salt in a small bowl, stirring well with a whisk. Pour over fruit, toss gently to coat.
- —Serve at room temperature.

SERVING INFO: (Yields 8 servings):

1 serving = 1 cup = 1-1/2 FR

Note: Jicama (pronounced HEE-kah-mah), also known as a Mexican potato or turnip, tastes like a cross between an apple and a potato and adds crunch to the salad.