

# 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

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

### Portion-Per-Serving Information (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.