

Ingredients

1 medium red onion, diced	2 Tbsp lime juice
2 Tbsp apple cider vinegar	1 tsp coriander, powdered
1 small jicama	Salt and pepper to taste
1 pineapple	
1 red pepper, diced	
1 jalapeno pepper, diced	
3/4 cup fresh cilantro, chopped	

Instructions

Soak onion in apple cider vinegar for 5-10 minutes. Cut jicama and pineapple into 1/4 inch cubes. Add soaked onions to pineapple, jicama, red pepper and jalapeno. Add cilantro and mix. Add lime juice, coriander and pepper to taste. Sample, adjust vinegar and add more lime if necessary. Let sit for 1 hour.

Nutrition Information Per Serving

Serving Size: 1/4 cup

Calories: 32

Fat: 0 gm

Sodium: 2 mg

Fiber: 2 gm

Carbohydrates: 6 gm

Protein: 1 gm