

Green Bean Jicama Salad

- 1 lb green beans, cut into 1 inch pieces
- 1 cup thinly sliced red onion
- 5 tablespoons canola or olive oil
- 1/2 teaspoon toasted sesame oil
- 2 teaspoons brown rice vinegar
- 1/2 teaspoon honey
- 2 tablespoons tamari or Braggs Aminos
- 2 tablespoons lemon juice
- 1/2 teaspoons ground ginger
- 1 1/2 cup julienne jicama

Blanch green beans in boiling water for 4 minutes or until al dente.

Drain, rinse in cold water, drain and pat dry. Mix together the oil, and the next 6 ingredients in a large bowl.

Add green beans, onions and jicama and toss well.

Chill for 30 minutes before serving.