Jicama Tostadas

Prep: 15 minutes plus soaking
Cook: 5 minutes • Serves: 4

1 large jicama, peeled and sliced ¼-inch thick
1 tablespoon coconut or canola oil
2 cups pulled cooked pork or beef
½ teaspoon chipotle powder
2 tablespoons fresh lime juice plus lime wedges for garnish
1 large avocado, peeled and pitted
½ cup thinly sliced red onion
1 jalapeño pepper, thinly sliced

1. Soak jicama in water 30 minutes.

2. In large skillet, heat oil over medium heat. Add pork and chipotle powder; cook 5 minutes or until heated through, stirring occasionally. Stir in 1 tablespoon lime juice.

3. In small bowl, with fork, mash avocado and remaining 1 tablespoon lime juice until slightly chunky.

4. Remove jicama from water; pat dry. Top jicama with avocado mixture, pork mixture, onion and jalapeño; serve with lime wedges.

Approximate nutritional values per serving:
375 Calories, 17g Fat (6g Saturated), 44mg Cholesterol,
845mg Sodium, 40g Carbohydrates, 11g Fiber, 19g Protein

Chef *tip*:

> *Additional toppings to try: thinly sliced radishes, fresh cilantro leaves, sliced green onions, mandarin orange slices and/or pico de gallo.*