

## ***Berry, Radicchio and Jicama Salad***

### **ingredients**

2 cups very thinly-sliced or chopped romaine or local greens of choice

1 cup shredded or very thinly-sliced Radicchio or red cabbage

1 cup julienne jicama

1/2 orange sweet bell pepper, cored, seeded, and cut into match-stick size pieces

3 strips of scallions, (include the green) coarsely chopped

1/2 cup fresh blackberries

1/2 cup fresh blueberries

1/4 cup chopped fresh basil leaves

1/4 cup chopped fresh mint leaves

### **DRESSING**

1 tablespoon Braggs Organic- Raw Unfiltered Apple Cider Vinegar

2 tablespoons extra virgin olive oil

**Coarse salt and freshly-ground black pepper**

### **DO THIS:**

The lettuce can be shredded the day before serving, but the jicama needs to be cut right before tossing. The dressing can be made up to 2 days ahead. Cover lettuce and dressing separately and refrigerate until ready to use. In a large bowl, combine lettuce, radicchio, jicama, bell pepper, and scallions. Add berries. **Pour the dressing over the salad mixture and toss to coat. Cover and refrigerate approximately 1 hour before serving for flavors to blend.**

