



Recipes

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Pickled Carrots, Jicama and Red Peppers

Serves 1

Ingredients:

- 2 oz. vol. Rice Wine Vinegar
- 1 oz. vol. Granulated Sugar
- 1 oz. vol. Lime Juice
- 1/2 tsp. Kosher Salt
- 16 oz. vol. Carrots , shredded
- 16 oz. vol. Jicama , shredded
- 4 oz. vol. Red Bell Peppers , thinly sliced

Directions:

1. Bring vinegar, sugar, lime juice and salt together in a small sauce pot. Bring to a simmer.
2. Remove from heat and cool completely.
3. Fold chilled pickled brine and vegetables together in a mixing bowl and let marinate at least 15 minutes to allow flavors to develop.
4. Keep refrigerated until ready for use.