



Mango, Orange, and Jícama Salad

From *America's Test Kitchen* Season 16: Dinner in Cuba

WHY THIS RECIPE WORKS:

For a fresh, vibrant fruit salad in the late winter, we started with a selection of tropical fruits, which boasted plenty of sweetness and nuanced flavor. To provide juiciness and acidity, we paired the tropical fruits with citrus and then used a lime syrup to tie all the flavors together. A final addition of a mildly flavored, crisp vegetable, which was softened slightly in the syrup, gave the salads just the right amount of texture without masking the bright fruit flavor.

Serves 4 to 6

Make sure that the syrup has cooled before pouring it over the fruit.

INGREDIENTS

- 3** tablespoons sugar
- 1/4** teaspoon grated lime zest plus 3 tablespoons juice (2 limes)
- 1/4** teaspoon red pepper flakes
- Pinch salt
- 12** ounces jícama, peeled and cut into 1/4-inch dice (1 1/2 cups)
- 2** oranges
- 2** mangos, peeled, pitted, and cut into 1/2-inch dice (4 cups)

INSTRUCTIONS

- 1.** Bring sugar, lime zest and juice, pepper flakes, and salt to simmer in small saucepan over medium heat, stirring constantly, until sugar is dissolved, 1 to 2 minutes. Remove pan from heat, stir in jícama, and let syrup cool for 20 minutes.
 - 2.** Meanwhile, cut away peel and pith from oranges. Slice into 1/2-inch-thick rounds, then cut rounds into 1/2-inch pieces. Place oranges and mangos in large bowl.
 - 3.** When syrup is cool, pour over oranges and mangos and toss to combine. Refrigerate for 15 minutes before serving.
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