

# Chili Lime Veggie Sticks

Serves: 1

Total Time: 10 min

## Supplies

- 1 chef's knife
- 1 cutting board
- 1 vegetable peeler (optional)
- 1 medium bowl
- 1 small bowl
- 1 plate or cup

## Ingredients

- 1 cucumber, peeled and cut into sticks
- 1 small jicama, peeled and cut into sticks
- 1 medium zucchini, cut into sticks
- 1 carrot, peeled and cut into sticks
- 2 tbsp lime juice (or to taste)
- ¼ tsp salt
- ⅛ tsp chili powder
- Dash cayenne pepper (optional)

## Instructions

- Cut all vegetables into sticks
- Combine jicama, cucumbers, zucchinis, and carrots in a medium bowl
- Add lime juice and stir
- In a small bowl, combine salt, chili powder, and cayenne pepper (optional)
- Sprinkle spice mix over vegetable sticks
- Put the sticks onto a plate or in cups and enjoy