

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)
- $\frac{1}{4}$ tsp salt
- $\frac{1}{8}$ 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

