



# JICAMA TACOS

MAKES 4 SERVINGS

## INGREDIENTS

1 LB GRASS FED GROUND BEEF

8 JICAMA TORTILLAS, PURCHASE OR [MAKE YOUR OWN](#)

2 SMALL AVOCADOS

2-3 TBSP FRESH CILANTRO, CHOPPED

1 TSP PURE LEMON OR LIME JUICE

1/2 TSP CUMIN

SALT AND PEPPER

OPTIONAL TOPPINGS: FRESH TOMATO/SALSA, GRILLED  
VEGGIES, LETTUCE, CABBAGE, GRASS FED CHEESE



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## METHOD

**COOK GROUND BEEF UNTIL NO LONGER PINK; ADD A PINCH OF SALT AND PEPPER TO FLAVOR. MEANWHILE, COMBINE AVOCADO, CILANTRO, LEMON/LIME JUICE, CUMIN, AND A PINCH OF SALT AND PEPPER; MASH INTO GUACAMOLE. ONCE MEAT IS FULLY COOKED, LAYER EACH JICAMA TORTILLA WITH BEEF, GUACAMOLE, AND ANY OTHER TOPPINGS.**