

GREEN PAPAYA SALAD



Ingredients

Serves 4

- 1 Lebanese cucumber
- 1 large green papaya, finely julienned
- 1 cups bean shoots ,washed and dried
- 2 shallots, thinly sliced
- 1/3 cup thai basil leaves
- 1/4 cup mint leaves
- 1/4 cup coriander leaves
- 1 long red chilli, thinly sliced
- 1/4 cup roasted peanuts, roughly chopped

Dressing:

- 1 tablespoons fish sauce
- 3 tablespoons grated palm sugar
- 1 teaspoon sea salt
- 2 tablespoons lime juice
- 1 garlic clove, crushed
- 3 coriander roots, washed/scraped and crushed

Method:

- Slice cucumber lengthways, use a spoon to deseed, slice thinly.
- Toss all salad ingredients together in a large bowl.
- To make dressing, place all ingredients in a screw top jar and shake until salt and sugar have dissolved.
- To serve, drizzle dressing over salad, toss through and serve with grilled meat, prawns or fried fish.

Note: This salad makes a great entrée. Add 1 cup of shredded chicken to make a light meal.