

## PAPAYA SALAD



### **Serves: 2**

### **Ingredients**

- 1 whole papaya (or papaw) sliced into wedges, deseeded and peeled
- 1/2 cup water
- 1/3 cup caster sugar
- 1 tablespoon fresh lime juice
- 1/4 cup flaked almonds
- 1/2 cup shredded coconut

### **Method**

- In a small saucepan over a low heat stir the water and sugar until the sugar melts. Remove from heat and stir through lime juice.
- Lightly toast the almonds and coconut on a baking tray under the grill on a low temperature.
- To serve, arrange the sliced papaya on 2 plates, sprinkle with almonds and coconut and drizzle with lime syrup.

Note: as a variation this tastes great with a dollop of vanilla yoghurt.