



Green Papaya Salad



fresh, Crunchy, Spicy & bursting with flavor

INGREDIENTS Can be found in most Asian markets

- 1 large green(unripe)papaya, julienned
- 5 tablespoons fresh lime juice
- 2 1/1 tablespoons palm sugar*
- 4 garlic cloves, minced
- 3 tablespoons fish sauce
- 2 tablespoons chopped dried shrimp
- 10 cherry tomatoes, halved
- 3 Chinese long beans*
- 1 cup chopped cilantro
- 2 green onions, chopped
- 1 red Thai chili, sliced very thin**
- 3 tablespoons salted peanuts

*substitutions: light brown sugar = palm sugar, 10 green beans = 3 Chinese long beans

**additional green Thai chilies can be added for more spice

Dressing



Mix together lime juice, palm sugar, garlic, fish sauce , and dried shrimp. Set aside while preparing remaining ingredients.

Preparing long beans



Cut long beans into 1/2 inch pieces and boil in salted water until slightly tender but still crisp, about 4-5 minutes. Rinse in cold water.

Final Preparation



In large bowl combine julienned papaya, sliced green onion, long beans, cilantro, tomatoes, and chili. Top with dressing and chopped nuts.

Great Accompaniments

Papaya salad is great by itself or when accompanied by chicken or beef dishes. We've even used it as a replacement for pickled veggies in a pork belly bánh mì .

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