

Green Papaya Salad

Som Tum



Ingredients

- 1 clove Garlic, fresh and peeled
- 1 teaspoon Dried shrimp, **optional*
- ½ cup Green beans, trimmed and cut into 5cm
- As much as you like* } Bird's eye chilli, thinly sliced
- 3 Cherry tomatoes, whole
- 1 tablespoon Unsalted peanuts, peeled and roasted
- ½ cup Carrots, peeled and shredded
- 2 cups Green papaya, peeled and shredded
- 1 tablespoon Palm sugar, shaved
- 2½ tablespoons Thai fish sauce, Mega Chef Brand
- 3 tablespoons Lime juice, freshly squeezed

Garnish

- a handful Unsalted peanuts, peeled and roasted

Method

1. Add garlic and dried shrimp to a mortar and pestle and pound vigorously until the dried shrimp has softened.
2. Add the green beans, cherry tomatoes, some chilli and 1 tablespoon of peanuts. Pound with the pestle until the ingredients are slightly bruised.
3. Season the salad with palm sugar, fish sauce and lime. Pound and mix with the pestle to combine.
4. Lastly, add the shredded carrots and green papaya. Pound the papaya and carrot with the pestle, and toss all of the ingredients together to combine.
5. Serve and garnish with extra peanuts.

Serves : 1 healthy person

Preparation & Cooking Time : 10 minutes