

Green Papaya Salad

Jacob · 29/09/2024



Prep Time

6

Difficult

Medium

Servings

N/A

Description

Cucumber can replace the green papaya in this salad recipe

Ingredients

- - 3 cloves garlic
- peeled - 3 Thai green chiles - 6 green beans
- cut into 1-inch pieces - 1 large unripe papaya
- peeled and cut into thin strips - 1 tomato
- halved and seeded - 2 tablespoons fish sauce - 2 tablespoons lime juice - 1 teaspoon palm sugar - 2 tablespoons finely chopped unsalted
- dry-roasted peanuts

Instructions

1. Combine garlic
2. chiles
3. and green beans in a mortar and pound roughly with the pestle. Add papaya and pound again to bruise the ingredients. Stir in fish sauce
4. lime juice
5. and sugar
6. then pound again. Add tomato and pound to combine. Stir in chopped peanuts and serve. Tips You can use brown sugar instead of palm sugar. Soy sauce can be substituted for fish sauce
7. although that will change the flavor of the salad slightly. If you don't have a mortar and pestle
8. you can make a version of this in your blender or food processor. Coarsely chop garlic
9. chiles
10. and green beans. Mix in papaya and pulse a few times. Mix in tomato
11. fish sauce
12. lime juice
13. and sugar. Pulse to combine; salad should still have texture. Transfer to a serving dish and stir in peanuts.