



BALINESE GREEN APPLE SALAD

Instructions

Serves: 4

1. Make the dressing first so flavors have time to blend. Place all dressing ingredients in a bowl and stir well. Set aside.
2. Crush peanuts. I find it easiest to use a mortar and pestle. Alternatively, place peanuts in a zipper-sealed plastic bag, seal, and roll with a rolling pin until coarsely crushed. Set aside.
3. Core and julienne green apples and immediately combine with the dressing to prevent apples from turning brown. Add onion and celery, toss to coat, and allow to sit for 10 minutes or more before serving.
4. Just before serving, sprinkle crushed peanuts on top. Serve as an appetizer or as an accompaniment for grilled food.

All recipes adapted from [SPICEBOX KITCHEN: Eat Well and Be Healthy with Globally Inspired, Vegetable-Forward Recipes](#) by Linda Shiue, MD. Copyright © 2021. Available from Hachette Go, an imprint of Hachette Book Group, Inc.

Ingredients

For the dressing:

2/3 cup freshly squeezed lime juice
(from about 2 large or 6 small limes)

1 ½ teaspoon grated ginger

2 teaspoon sugar

2 teaspoon fish sauce (may substitute coconut aminos or soy sauce)

2 teaspoon water

4 thai bird chilies, thinly sliced (or equivalent amount of other fresh red chili)

Garnish:

2-4 Tablespoons shelled, roasted peanuts, crushed

For the salad:

half of a small red onion or 1 large shallot, thinly sliced

1 large or 2 small Granny Smith apples (about 2 cups)

1 stalk celery, finely chopped