



Green Papaya or Mango Salad

Instructions

Serves: 4

Make Pickled Veggies:

1. Shred papaya or mango (long fine shreds), carrots, and cabbage and put into large bowl mixed together
2. Mix together the sugar, salt, and lime or lemon juice until sugar and salt dissolve.
3. Toss sauce with veggies and set aside to marinate (best if at least 30 minutes but can do it up to the night before).

Make the dressing:

1. Mix all dressing ingredients together in a bowl and stir until fully mixed.
2. Toss dressing with pickled veggies.
3. Right before serving: Toss in fresh mint and basil and top with roasted peanuts and sesame seeds

Ingredients

Salad:

- 2 cups shredded green papaya or green mango
- 2 cups shredded carrots
- 1 cup shredded purple cabbage
- 1/2 teaspoon salt
- 1 teaspoon sugar (or date sugar)
- 2 teaspoons lemon or lime juice

Dressing:

- 2 tablespoons fish sauce (can use vegan fish sauce)
- 1 tablespoon sugar (can substitute date sugar)
- 1 ½ tablespoons lemon or lime juice
- 1 teaspoon garlic (finely chopped or pressed)
- ¼ teaspoon chili-garlic paste (optional) or chili flakes

Toppings:

- 2 tablespoons roasted peanuts, chopped
- 1 teaspoon sesame seeds (optional)
- ¼ cup fresh mint, chopped
- ¼ cup Asian Basil (lemon basil or Thai/purple basil), chopped