

## **Green Mango and Cashew Salad Recipe**

**(yam mamuang)**

### **Ingredients:**

4-5 unripe green mangoes (about 600 g), peeled  
2-3 teaspoons castor sugar, or more to taste  
2 kaffir lime leaves, in hair-like shreds  
2 tablespoons minced fresh coriander (cilantro) leaf  
1 scallion, thinly sliced  
2-3 red or green bird's eye chilies, thinly sliced  
3 shallots, peeled and thinly sliced  
2 tablespoons fish sauce  
45 g raw cashews, dry roasted until golden and crisp

### **Method:**

Hold a peeled mango over a shredder and grate to make matchstick shreds. Alternatively, hold the mango in the palm of one hand and with a sharp knife in your other hand, make vertical cuts down to the stone, keeping the cuts close together. Hold the knife horizontally and slice across to make shreds. Repeat on the other side of the mango. Put the mango shreds in a bowl and sprinkle with sugar. Massage with your fingers for about 30 seconds, then add all other ingredients except the cashews, tossing to mix well. Taste and if the mangoes seem too sour, add more sugar. Add the cashews, toss and serve immediately. (This salad can also be used as a topping for grilled fish).

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