

Green Papaya Salad Recipe

Ingredients:

1 large ripe tomato, cut into wedges
1 green papaya (500g) coarsely grated to yield 3 cups
1 small carrot, coarsely grated to yield 1 cup
2 tablespoons chopped mint leaves
Sprigs of mint leaves, to garnish

Dressing:

3 tablespoons freshly squeezed lime (calamansi) juice
3 tablespoons fish sauce
1 tablespoon sugar
2 cloves garlic, minced
1 finger-length chili, deseeded and sliced
2 tablespoons sesame seeds, dry-roasted for about 10 minutes over low heat until browned

Method:

Combine the dressing ingredients in a large bowl and mix until the sugar is dissolved, then add all the other ingredients (except sprigs of mint leaves) and toss well to combine. Transfer to a serving platter, garnish with the mint leaves and serve immediately.

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