



## Thai Green Papaya Salad

SERVES 2

# Ingredients

## Thai Vinaigrette

4 each- limes- zest and juice  
½ each- cilantro (bunch)  
2 tbl fresh ginger- chopped  
2 each- fresh garlic cloves  
8 each- red thai chiles  
1 each- fresh lemon grass-(white section) chopped  
2 bunches- green onion(white part only)  
6 each- anchovies  
¼ cup- brown sugar  
3 tbl- fish sauce  
3 tbl- soy sauce  
2 tbl- sesame oil  
1 cup-canola oil

## Thai Papaya salad

1 ½ #- shredded green papaya (available at most Asian markets)  
½ # shredded carrots  
4 oz pea sprouts  
2 bunches- green onion- green part only-sliced thin  
½ bunch cilantro- chopped  
30 each-fresh mint leaves- torn  
20 ea- thai basil leaves-torn  
1 cup- roasted peanuts- chopped

# Nutritional Information

# Directions

## Thai Vinaigrette

To make the vinaigrette, place all ingredients, except the canola oil, into a blender. Pulse until a paste is formed. Turn onto high and puree til smooth. With the blender running, remove the center top and slowly add the canola oil. Dressing can be made up to 5 days ahead.

## Thai Papaya Salad

To make the salad, combine all ingredients in a medium size mixing bowl, pour dressing over and serve immediately. Top with toasted peanuts. Great when served with a piece of grilled steak, chicken, or salmon.