



## Thai Papaya Salad

Sue Hudson, CultureAll

Country: Thailand

### Ingredients

- 1 tablespoon plus 2 teaspoons (35g) palm sugar, softened (see note)
- 3 tablespoons (45ml) fresh lime juice from 2 limes
- 2 tablespoons (30ml) fish sauce
- 1 tablespoon (8g) dried shrimp (see note)
- 2 small garlic cloves (6g)
- 2 cups (6 oz; 170g) shredded green papaya, from 1 green papaya ([tips for shredding](#))
- 4 cherry tomatoes (about 2 ounces; 60g), halved
- Cilantro
- Green Onions
- 2 to 3 fresh Thai chiles (2 to 3g total), stemmed (see note)
- 2 long beans (about 30g), ends trimmed, cut crosswise into 2-inch pieces
- 2 tablespoons (30g) roasted unsalted peanuts, divided

### Instructions:

1. Whisk 5 tablespoons fresh lime juice, 3 tablespoons (packed) palm sugar or light brown sugar, 2 tablespoons plus 2 teaspoons fish sauce, 2 tablespoons dried shrimp, chopped and 4 garlic cloves, minced in medium bowl. Set dressing aside.
2. Using julienne peeler, peel 1 1½- to 1¾-pound green papaya, peeled, halved, seeded until you have enough to measure 6 cups. Place in large bowl. Add 10 large cherry tomatoes, halved, 1 cup chopped fresh cilantro, 2 green onions, very thinly sliced, 1 fresh red Thai chile with seeds, thinly sliced, and beans. Pour dressing over; toss. Sprinkle with 2 tablespoons coarsely chopped salted peanuts and serve.

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