



GREEN PAPAYA SALAD



INGREDIENTS

SERVES 6

- 2 chillies
- 2 cloves garlic, peeled
- Small handful green beans
- 1 tomato
- Juice of ½ lemon
- 1 tbsp sugar
- 1 tbsp fish sauce
- 1tbsp sweet chilli sauce
- 200g shredded green papaya

FROM THE GARDEN

- Chillies
- Papaya

EQUIPMENT

- Chopping boards
- Sharp knives
- Grater/mandolin
- Mortar and pestle
- Citrus juicer
- Measuring spoons

INSTRUCTIONS

1. De-seed the chillies - PLEASE USE CAUTION!
2. Finely slice the green beans.
3. Chop the tomato into small pieces.
4. Shred the papaya using a knife, mandolin or grater.
5. Using a mortar and pestle, pound the chilli.
6. Add the peeled garlic and pound.
7. Add the green beans and bruise slightly.
8. Add the tomatoes and pound.
9. Add the lemon juice and continue to pound, gradually adding the sugar and fish sauce.
10. Add the papaya, continue to pound and mix with a spoon for 1 minute.
11. Serve in lettuce cups.

