KIKKOMAN

Green papaya salad with ponzu sauce

Total time **20 mins** **15 mins** preparation time **5 mins** cooking time

INGREDIENTS

10 portion(s)

Vegetables:

1.2 kg	green papaya, cut into thin strips
300 g	carrot, cut into thin strips
200 g	cucumber, cut into thin slices
200 g	mung bean sprouts

Salad Dressing:

20 g	garlic (4 cloves)
80 g	chilli
60 g	palm sugar (or cane sugar)
60 ml	lime juice
100 ml	Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon
50 ml	fish sauce

Garnish:

100 g	peanuts, roasted and lightly chopped
20 g	coriander leaves
30 g	fresh Thai basil, leaves picked

PREPARATION

Step 1

In a mortar, pound the garlic and chilli into a paste. Add the palm sugar and grind until sandy in texture. Add the lime juice, Kikkoman Ponzu Lemon and the fish sauce, then stir until the sugar dissolves.

Step 2

In a large bowl, combine the papaya, carrot, cucumber, mung bean sprouts and half the peanuts with the dressing, mixing thoroughly so the vegetables absorb the flavours.

Step 3

Transfer the salad into bowls and garnish with the remaining peanuts, coriander leaves and Thai basil.