

# 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.