

# Green Papaya Salad

**Season:** Winter

**Serves:** 40 tastes

**Recipe source:** Australian Women's Weekly

**Fresh from the garden:** Green papaya, coriander, mint, lime.

Equipment:	Ingredients:
Chopping boards	<ul style="list-style-type: none"><li>• 15 mint leaves, chopped finely</li></ul>
Knives	<ul style="list-style-type: none"><li>• 3 tablespoons lime juice</li></ul>
Vegetable peelers	<ul style="list-style-type: none"><li>• 3 tablespoons fish sauce</li></ul>
Vegetable shredder	<ul style="list-style-type: none"><li>• 2 tablespoons caster sugar</li></ul>
Measuring spoons	<ul style="list-style-type: none"><li>• 2 teaspoons finely grated ginger</li></ul>
Citrus juicer	<ul style="list-style-type: none"><li>• 1 small red chilli, seeded, chopped finely</li></ul>
Non-metallic bowl	<ul style="list-style-type: none"><li>• 1 small (750g) green papaya, peeled and shredded</li></ul>
Dessert spoon	<ul style="list-style-type: none"><li>• 2 tablespoons sesame seeds, toasted</li></ul>
Small frying pan	<ul style="list-style-type: none"><li>• ¾ cup coriander leaves, torn</li></ul>
Serving bowls	
Tongs	

## What to do:

1. Prepare ingredients are detailed in the list above.
2. Combine mint, lime juice, fish sauce, caster sugar, ginger and chilli in a large non-metallic bowl. Stir until sugar has dissolved.
3. Add papaya to the dressing, toss to combine. Place salad into a serving bowl, scatter over sesame seeds and coriander. Serve immediately.<sup>3</sup>