

# Green papaya and shrimps salad, cilantro and lime

**Recipe for 4 persons**

## Description

Salad of julienned green papaya, cilantro, cherry tomatoes, chopped peanuts and seasoned with a sweet and sour dressing made with fish sauce and lime and garnished with shrimps.

## Note

You can find green papayas in Asian markets. This is not the fruit that has not matured or developed its sweetness, nor the orange color of its flesh.

## Ingredients

### For the green papaya salad

- 1 Unit(s) Green papaya
- 4 Unit(s) Long beans
- 10 Unit(s) Cherry tomatoes
- 1 Clove(s) Garlic
- 1 Unit(s) Bird's eye chili
- 15 Ml Dry shrimps
- 6 Sprig(s) Fresh cilantro
- 30 Gr Peanuts
- 12 Unit(s) Medium shrimps cooked

### For the dressing

- 2 Unit(s) Lime
- 50 Gr Palm sugar
- 50 Gr Fish sauce Nuoc-mâm

## Preparation

- Preparation time **30 mins**

### General preparation

Peel the green papaya and cut it into very thin strips. Cut the cherry tomatoes in half. Cut the beans into pieces of about 4 cm. Remove the cilantro leaves from the stems. Crush the peanuts. Chop the dried shrimp.

### For the papaya salad

In a mortar, crush the garlic with the chili. Add the pieces of beans and mash them a little bit using the pestle, then add the papaya and dried shrimp and mash slightly. Transfer to a bowl. Still in the mortar, crush the palm sugar, then add the fish sauce and lime juice. Add everything to the papaya salad. Mix well.

### To serve

On your plate, place a good portion of papaya salad and garnish with tomatoes, cilantro and peanuts. You can garnish your salad with some cooked shrimps for a fancier version of the traditional salad.

**Bon appétit!**