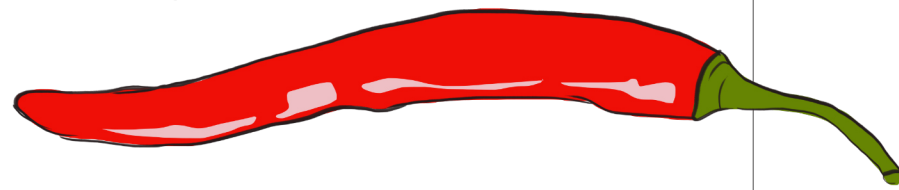


Na Ha Thai's Kitchen



Bangkok Style Papaya Salad

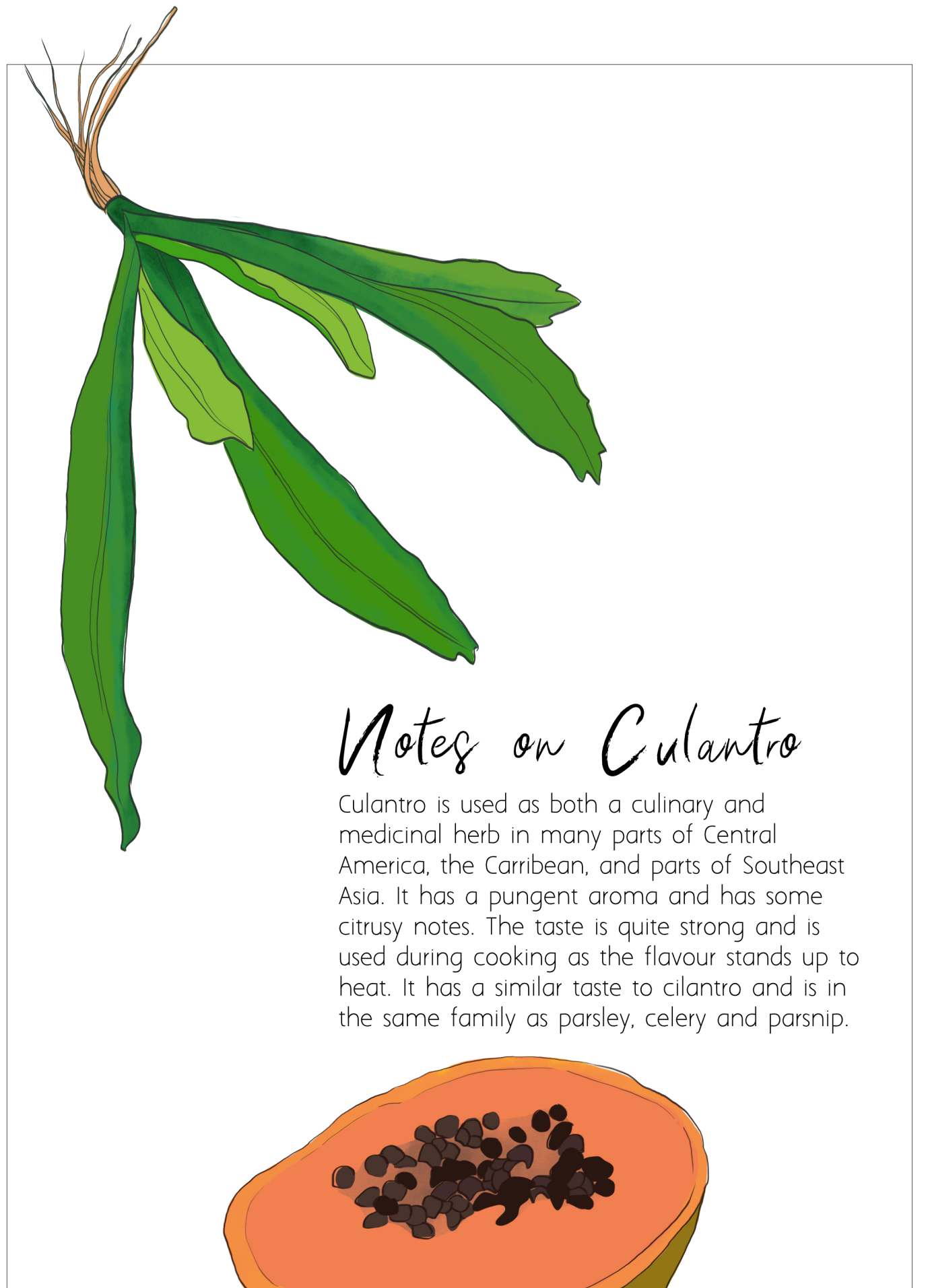
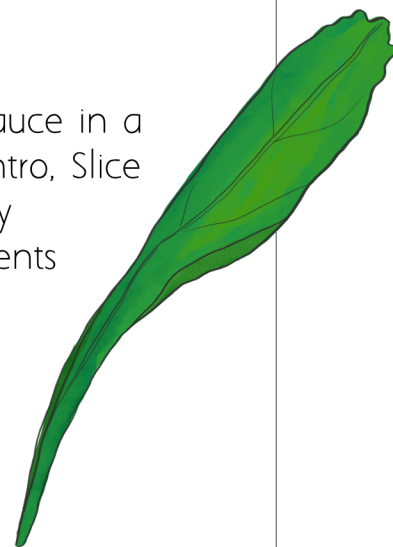
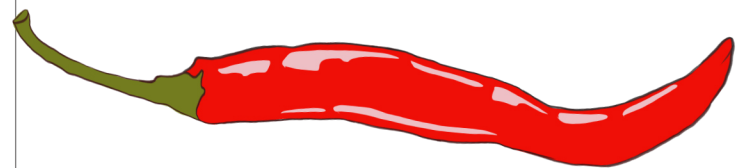
Ingredients

- 2 Dried Chili peppers
- 2 Tbsp palm sugar
- 3 Tbsp lime juice
- 2 Tbsp + 1 tsp fish sauce
- 1 leaf of culantro
- ¼ of a medium Spanish onion
- 4 cherry tomatoes
- 1 hand full shredded papaya



Instructions

Combine dried Chili peppers, palm sugar, lime juice and fish sauce in a mortar. Mix these ingredients together and then add the culantro. Slice ¼ head of medium size of Spanish onion thinly, cut the cherry tomatoes in half and shred the papaya. Tossed all the ingredients together and the salad is ready to serve.



Notes on Culantro

Culantro is used as both a culinary and medicinal herb in many parts of Central America, the Caribbean, and parts of Southeast Asia. It has a pungent aroma and has some citrusy notes. The taste is quite strong and is used during cooking as the flavour stands up to heat. It has a similar taste to cilantro and is in the same family as parsley, celery and parsnip.

