



KŌKUA
LEARNING FARM

Green Papaya Salad (Tom Som)

SERVINGS: 2

PREPPING TIME: 10 MIN

COOKING TIME: 0 MIN

Ingredients

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| 1.5 cups julienned green papaya | 1 Tbsp. small dried shrimp |
| 2 cloves garlic | 2 Tbsp. fresh lime juice |
| Thai chilies, to taste | 2 tsp. tamarind juice * |
| 1.5 tsp palm sugar, finely chopped, packed | Optional |
| 3 long beans, cut into 2in pieces | 1.5 Tbsp. fish sauce |
| 3 Tbsp. peanuts, crushed | ½ cup grape/cherry tomato halves |



Directions

1. Julienne the green papaya and place in a bowl lined with a clean dish towel to absorb excess water. You want to have as little water on the papaya as possible to not dilute the dressing.
2. Finely chop the garlic and chilies.(pieces of chili skin are fine).
3. Mix in the palm sugar until it turns into a wet paste and all the large sugar chunks are dissolved.
4. Finely chop the beans and add them into bowl.
5. Mix in the dried shrimp and peanuts.
6. Add fish sauce, tamarind juice, and lime juice. Stir with a large spoon to mix.
7. Add shredded papaya and tomatoes and mix until thoroughly combined.
8. Once everything looks well mixed and the tomatoes are just slightly crushed, serve and enjoy!