Green Papaya Salad

NIBBLEDISH CONTRIBUTOR

Ingredients

- ¼ lb shrimp, shelled & deveined - 6 cups shredded green papaya, rinsed & drained - 10 cherry tomatoes, halved lengthwise - 1 cup fresh mint, shredded - 1 cup fresh Thai basil, shredded - ½ cup cilantro leaves, roughly chopped - Freshly cracked black pepper to taste - 2 tbsp fried shallots - ¼ cup chopped roasted pistachios to garnish Dressing: - ¼ cup water - 2 tbsp sugar - 2 Persian limes, juiced - 6 garlic cloves, finely chopped - 6 bird’s eye chili peppers, finely chopped - 3 tbsp Vietnamese fish sauce

Instructions

Boil shrimp, drain and halve lengthwise. For the dressing, dissolve sugar in the boiling water. When sugar is dissolved completely, pour this simple syrup into a small bowl to cool. Once cool, add the lime juice, garlic, chili peppers and fish sauce and stir together. Combine ingredients in a bowl and toss well with dressing. Cover and chill for at least 30 minutes and sprinkle with chopped pistachios right before serving.