



Papaya Salad (Som Tum)

NIBBLEDISH CONTRIBUTOR

Ingredients

dressing:

4 tbsp olive oil
1 tbsp fish sauce or light soy sauce
2 tbsp lime or lemon juice
1 tbsp dark brown sugar
1 tsp finely chopped red or green chili

salad:

crisp lettuce
1/4 small white cabbage
2 papayas
2 tomatoes
1/4 cup roasted peanuts, roughly chopped
4 green onions, trimmed and sliced thinly
basil leaves

Instructions

dressing:

whisk together the oil, fish sauce, lime juice, sugar, and chili

set aside, stirring occasionally to dissolve the sugar

salad:

shred the lettuce and cabbage, then toss together and arrange on a large serving plate

peel the papayas, slice in half, and scoop out the seeds

slice the halves into thin pieces and arrange on top of the lettuce and cabbage

chop the tomatoes and arrange on the salad

scatter the peanuts and green onions over the top

pour the dressing over the salad, garnish with the basil leaves and serve