



Wing bean / Snow pea salad

NIBBLEDISH CONTRIBUTOR

Ingredients

400g Wing beans / Snow peas

125 ml - Thick coconut milk

Shredded lettuce leaves

4 tbsp - Roasted grated fresh coconut

4 tbsp - Roasted and roughly ground peanuts

20g - Crispy fried shallots

DRESSING

4 tbsp - Fresh lime juice

3 tbsp - Palm or dark brown sugar

3 tbsp - fish sauce

2 tbsp - Thai roasted chilli paste (sold in jars)

Instructions

Blanch the beans into boiling water for 30 seconds to a minute , refresh in cold water , pat dry and transfer to a mixing bowl.

Heat the coconut milk in a saucepan until warmed through for a couple of minutes.

Combine dressing ingredients and stir until the sugar dissolves. Pour the dressing over the beans and toss until well combined

Place the lettuce leaves in your desired container and top with the beans/peas

Spread some coconut milk over the beans , add some crispy fried shallots and top with the peanuts.

This is normally served with a sliced hard boiled egg. I had mine with chilli grilled shrimps in Bangkok but didn't use them for the photo I took.

Happy eating folks , it's a simple one to make.