

Green Papaya salad w/ Ground Peanuts, Snake Beans & Chili-Lime Vinaigrette

Courtesy of Harold Dieterle Chef/Co-Owner of Kin Shop, Perilla, and The Marrow

Serves 4

To make the salad:

- 1 medium-sized green papaya, peeled, seeded, and julienned
- 1 tablespoon fresh mint, cut into a chiffonade
- 2 tablespoons snake beans (aka Chinese long beans), chopped
- Salt and pepper to taste
- 1 tablespoon dried shrimp, ground
- 2 tablespoons unsalted roasted peanuts, finely chopped

To make the dressing:

- 2 tablespoons fish sauce
- 3 tablespoons fresh lime juice
- 1 tablespoon palm sugar
- 1 tablespoon garlic
- 2 tablespoons Thai chili, ground

Place the papaya in a bowl. Add the mint and snake beans. Season with salt and pepper and set aside.

Place all of the ingredients for the dressing in a blender. Blend until the mixture is smooth and all the ingredients are incorporated. Pour the contents of the blender through a fine strainer, reserving the liquid dressing. Pour the strained dressing over the papaya mixture in a bowl and mix with a spoon or your hands. Garnish with ground peanuts and dried shrimp and serve the salad chilled.