

Green Papaya Salad with Ginger Dressing

INGREDIENTS

- 1 small green papaya, OR ½ large (select one that is very firm with a shiny green peel, flesh white to light orange in color)
 - 2 cups bean sprouts
 - 1 cup shredded carrots
 - 1 cup snow peas cut into thin strips
 - 2 – 3 tomatoes cut into long thin strips
- 4 spring onions (scallions) cut into thin match-like pieces
- ½ cup fresh basil, roughly chopped – extra for garnishing
- ½ cup fresh cilantro, roughly chopped – extra for garnishing
- 1 jalapeno pepper, minced (seeds removed if you prefer a milder salad)
- 1/2 Cup plain or honey-roasted peanuts, roughly chopped

DRESSING:

- 3 Tbsp. soy sauce
- 4 Tbsp. of oil, such as olive
- 3 Tbsp. of lime juice, freshly squeezed
- 3 Tbsp. honey
- 1 – 2 cloves garlic, crushed
- 1 Tbsp. fresh ginger, grated
- Lime wedges for garnish



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