

Green Papaya Salad

(Vietnam)

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Serves about 6 people

Ingredients:

- 1 green papaya
- 2 teaspoons of soy sauce
- 2 teaspoons of vinegar
- 1/2 teaspoon of sugar
- 1/4 cup of finely chopped basil leaves
- 1/2 teaspoon of chopped red pepper(optional)
- Pork jerky or meat of your choice (optional)

Instructions:

Cut the papaya in half lengthwise, peel the skin, and then grate the green papaya into the big bowl

Combine the soy sauce, vinegar, and sugar into the smaller bowl and mix thoroughly. Add the chopped pepper too if wanted a spicy taste.

Take a handful of grated green papaya and put it on a plate.

Then, pour 2 teaspoons of the sauce that was just made. Add the chopped basil and meat on top.

ENJOY!!

Tips: Instead of sugar, can use balsamic vinegar for a more sour taste for the sauce. If wanted, you can add a few sprinkles of peanuts on top for a more crunchy and rich taste.