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# Green Papaya, Watercress and Cabbage Salad

## Description

The dressing, inspired by Japanese and Thai flavors is the perfect complement to this salad's great crunch.

Total time: 30 min   Yield: 6 Servings

## Ingredients

- 1/3 cup fresh lime juice
- 1/3 cup peanut oil
- 1/4 cup tempura sauce
- 2 Tbsp daikon (finely grated)
- 2 tsp ginger (minced)
- 2 clove garlic (minced)
- 1 tsp Sriracha chili sauce (optional)
- 3 cup green papaya (peeled, halved, seeded, julienned)
- 1 bunch watercress (cut into 2" pieces)
- 3 cup Napa cabbage (sliced thinly, 2")
- 3 cup green cabbage (sliced thinly, 2")
- 1 cup cilantro (roughly chopped)
- 1/2 cup dry roasted peanuts

Prep Time: 30 min   Total Time: 30 min

## Instructions

To make the lime ponzu dressing, add the lime juice, peanut oil, tempura sauce, daikon, ginger, garlic and sriracha sauce in a medium bowl and whisk together. Then set aside.

Use a julienne peeler or box grater to peel the green papaya. Place in a large bowl and add the watercress, Napa cabbage, green cabbage, cilantro and peanuts. Serve with your favorite protein dish.

## Recipe brought to you by:

Chef Ryan Covert

## Source:

Chef Ryan Covert