
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:

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