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# Papaya, Goat Cheese & Avocado Salad

Total time: 1 hr 30 min   Yield: 2 servings

## Ingredients

1 papaya (ripe, cleaned & seeds reserved)  
4 Tbsp shallots (finely julienned, divided)  
1/2 Tbsp garlic (minced)  
2 Tbsp Sriracha hot sauce  
3/4 cup rice vinegar  
2 Tbsp lemon or kalamansi juice  
1 Tbsp onion powder  
2 1/2 Tbsp light brown sugar  
salt  
pepper  
3 cup salad oil  
1 avocado (ripe, diced)  
6 oz mixed greens  
8-10 grape tomatoes (washed)  
3 green onions (sliced thin)  
4 oz goat's cheese (local)  
4 oz sunflower seed kernels (salted)

Prep Time: 30 min   Cooking Time: 1 hr   Total Time: 1 hr 30 min

## Instructions

Preheat the oven to 350°F. Line a baking sheet with parchment and set aside.

Peel and cut the papaya in half. Remove and wash the seeds. Cover the papaya with plastic wrap and refrigerate. Place the seeds onto the baking sheet. Dry in the oven for about 1 hour. Remove from the oven and set aside to cool.

Combine the papaya seeds, 2 tbsp. shallots, garlic, Sriracha, rice vinegar, lemon or kalamansi juice, onion powder, brown sugar, salt and pepper to taste, in an electric blender.

With the blender running, slowly stream in the oil, allowing the dressing to thicken. Adjust seasonings to taste; refrigerate for 2 to 3 hours before using.

Slice the papaya and avocado and fan onto a serving plate. Add the mixed greens, tomatoes, green onion, shallots and goat's cheese. Add the dressing then top with sunflower seeds. Season with salt and pepper to taste.

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**Recipe brought to you by:**

Chef Adam Tabura