

# Green Paw Paw Salad

With Thai dressing

**Type:** Side **Serves:** 30 tastes **Recipe source:** Taste.com

**Fresh From Garden:** green paw paw, chilli, basil, mint

## EQUIPMENT:

Chopping boards

Knives

Metric Measuring Cups & Spoons

Metric Jug

1 large red bowl

1 med bowl

graters

Small fry pan

## FOR SERVING

3 bowls and 3 tongs

## INGREDIENTS:

1 large (about 1kg) green paw paw

2 tomatoes

4 carrots

2 tablespoons sesame seeds

Small bunch mint

Thai basil

1 small red chilli, seeded, finely chopped

## DRESSING:

1  $\frac{1}{2}$  tablespoons tamarind concentrate

2 Tablespoons rice wine vinegar

4 Tablespoons Thai fish sauce

2 Tablespoons brown sugar

2 limes

## What to do:

1. Peel papaya and cut in half. Scoop out seeds and put in compost.
2. Grate the paw paw and put in large red bowl.
3. Cut green top off the chilli and remove seeds. Chop very finely and put in red bowl with paw paw then **WASH YOUR HANDS** thoroughly and anything else the chilli has touched!!!!
4. Cut tomatoes in half then halves again and then into very thin wedges. Add to paw paw in red bowl.
5. Cut tops off carrots, peel and then grate. Add to red bowl.
6. Wash mint and basil, drain and spin in salad spinner. Dry gently with a clean teatowel. Pull the leaves off the stems and chop leaves finely.
7. Toast the sesame seed in a small pan until just golden and smelling toasty. Set aside in a bowl.

## DRESSING:

8. Cut limes in half and juice
9. Put all dressing ingredients into a small bowl with lime juice, add some pepper and salt and whisk.
10. Divide pawpaw mix into 3 dishes and drizzle some dressing over the top and toss with tongs. Sprinkle toasted sesame seeds over the top of the bowls.

