



INTRODUCING CHEF LE THANH TUAN

Fresh Green Mango Salad

Ingredients

- 50 gram green mango
- 10 gram sliced carrot
- 10 gram sliced onion
- Chopped mint (garnish)
- Chopped basil (Thai or VN) (garnish)
- 1 teaspoon fried sliced shallots
- 1 teaspoon crushed peanuts
- 1 teaspoon sesame seeds
- 1 teaspoon crushed garlic
- 1 teaspoon chopped chilli
- 2 teaspoons lemon juice
- 3 teaspoons fish sauce
- 2 teaspoons white sugar

Preparation

Slice green mango, carrot, onion and chilli (julienne style).

Combine lemon juice, fish sauce and dissolved sugar (small warm water) together as a dressing.

Mix all salad ingredients in a large bowl, add the dressing to taste (adjust as needed).

Garnish with chopped mint and basil.

Enjoy!