



Green Mango Salad with McEvoy Ranch Thai Lime Olive Oil

Yield 5 servings (11 cups)

3-4		Thai bird chili, stems and seeds removed and minced
1	cl	garlic, minced
1/4	cup	palm sugar
1	tbs	minced ginger
1/2	cup	fish sauce
1	tbs	tamarind paste
3	tbs	lime juice
1		small red shallot, thinly sliced
2	tbs	McEvoy Thai Lime Olive Oil
4	lb	green mangos or papaya, peeled, seeded and shredded (about 9 cups)
1		large cucumber, peeled and shredded
3		shallots, sliced and fried
1/2	cup	cilantro leaves
1/2	cup	Thai basil leaves
1/2	cup	mint leaves
1/2	cup	chopped roasted peanuts
1/4	cup	fried shallots
1/4	cup	fried garlic

Make the dressing

1. In a large mixing bowl combine chili, garlic, sugar, ginger, fish sauce, tamarind, lime shallot and oil. Mix until well combined and sugar is dissolved. Season to taste with salt and pepper.
2. To the bowl add the mango/papaya, cucumber and herbs.
3. Toss to combine and refrigerate until ready to serve. Can be made up to 12 hours ahead if kept refrigerated.
4. Portion chilled salad into serving bowls and garnish with peanuts, fried shallots and fried garlic.



CHEFL
CUSTOM CULINARY
EXPERIENCES

www.chefculinary.com
cheflauralee@gmail.com
(707) 479-5226