

AVOCADO AND GREEN MANGO SALAD

Yield: 2 portions

Ingredients	Amounts
Mango, green, cubed	½ ea.
Avocado, ripe, large	1 ea.
Shallots, sliced, deep fried	1 Tbsp.
Lemon grass, tender part only, sliced crosswise	1 Tbsp.
Kaffir lime leaves, julienned	2 ea.
Prawns, peeled, deveined, poached	4 ea.
Peanuts, toasted	2 Tbsp.
Coconut, shredded, toasted	2 Tbsp.
Green onions, thinly sliced crossways	2 Tbsp.
Red onion, thinly sliced lengthwise	2 Tbsp.

Garnish

Mint or cilantro sprigs

Salad dressing

Fish sauce	1½ Tbsp.
Lime juice, freshly squeezed	2 Tbsp.
Roasted chili jam, nam prik phao	2 Tbsp.
Coconut sugar	½-1 Tbsp.
Thai bird chiles or chili powder	to taste

Method

1. To prepare cubed green mango, peel the green mango.
2. Slice it into thin slices, about a ¼ inch lengthwise.
3. Stack the sliced mango and cut again into cubed size pieces. Set aside.
4. To prepare the avocado, cut lengthwise and pit.
5. Then begin cutting vertically and then horizontally; use a spoon to remove and set aside.
6. Combine dressing ingredients in a bowl and mix well.
7. Adjust to taste so that it is balanced between sweet, salty, sour, and spicy flavors without one flavor overpowering the others.
8. In a mixing bowl add cooked prawns, cubed mango, avocado, green and red onion, toasted coconut, peanuts, fried shallots, lemon grass, and kaffir lime leaves; drizzle with salad dressing.
9. Stir gently to mix and transfer to a serving platter lined with some spring mix salad.
10. Garnish with mint or cilantro sprigs. Serve immediately.

Note: If you use store-bought roast chili jam, remember to adjust the amount of coconut sugar to balance the flavors.

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