



Mango Salad

3-4 servings

Ingredients:

- 1 packet (3.5oz/100g) **AsianMeals® Mango Sauce**
- 1 clove of garlic, peeled
- 10pcs dried shrimps
- 4 shallots, peeled & sliced thinly
- 2.5 tablespoons Thai fish sauce to taste
- 2 Thai green (unripe) mangoes, peeled
- 2 tablespoons roasted peanuts
- 1 raw long bean, ends trimmed, sliced to 5 cm (2 inch) lengths
- 3 cherry tomatoes halved
- Coriander for garnishing

Method:

- 1) Julienne mango in thin strips. If not using right away, soak in ice water for a few minutes, then drain and pat dry with paper towel before tossing
- 2) Add **AsianMeals® Mango Sauce**, garlic, peanuts, dried shrimps, shallots, long beans and fish sauce to mortar. Pound softly with pestle for about one minute to gently crush the ingredients to release their flavours
- 3) Add cherry tomatoes and mango. Toss to coat evenly. Transfer to serving plate and garnish with coriander

