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Serving: 1 Veg

## Ingredients

- 1/2 cup firm green papaya (grated, not including the skin)
- <sup>1</sup>/<sub>4</sub> cup green beans (chopped) ( Optional)
- <sup>1</sup>/<sub>4</sub> cup carrots (grated)
- <sup>1</sup>/<sub>4</sub> cup cabbage (sliced into thin strips)
- $1^{1}/_{2}$  tbsp soy sauce
- 8-10 cherry tomatoes (sliced in half)
- 1 cloves garlic (minced)
- 1 or 2 small Thai green or red chilis or green chillies (minced)
- 1 tsp lemon or lime juice
- <sup>1</sup>/<sub>2</sub> tsp raw sugar (or 1 tsp honey or agave nectar)
- $1/_4$  tsp salt
- 2 tbsp roasted peanuts
- lettuce (optional)

## Preparation Method

- 1. Combine all ingredients, except peanuts and toss well.
- 2. Mash together with a mortar and pestle, if possible.
- 3. Chill for at least 2 hours if you have the time.
- 4. Add peanuts and serve cold on a bed of lettuce if you'd like.