



Papaya Salad (LS)

Serving: 1

Veg

Ingredients

- -Peanuts - 2 tbsp
- -Mustard 1tsp
- -Finely chopped green chillies 1 tsp
- -Finely chopped coriander 1 tbsp
- -Salt As per taste
- -Asafoetida- Pinch
- -Lime juice 3 tbsp
- -Grated raw papaya 1cup
- -Sesame oil 1 tsp
- **Garnish:**
- Pieces of red chillies
- Finely chopped coriander
- Sesame oil
- Asafoetida
- Finely chopped green chillies

Preparation Method

- - Heat $\frac{1}{2}$ tsp oil in a pan add Cook peanuts ,mustard and salt in a pan.
- -Grind green chillies, coriander leaves, salt , asafoetida and lime juice.
- -In a bowl, mix the grated papaya, grounded mixture, sesame oil and salt.
- -Mix the peanuts and lime juice to the papaya mixture and prepare the salad.
- -Garnish the salad with the remaining peanut mixture, red chilli piece, coriander leaves, sesame seed oil, asafetida and green chilli.
- -Papaya salad is ready to serve.