



Khmer Fish Salad (HS)

Serving: 1

Non Veg

Ingredients

- Serves 1
- -50 gm finely sliced fish fillet
- -1 tbsp finely sliced cabbage
- -1 tbsp finely sliced purple cabbage
- -2 tbsp finely sliced lettuce
- -2 tbsp finely shredded cucumber
- -2 tbsp finely sliced green capsicum
- -1 tbsp finely shredded carrot
- -2 tbsp finely chopped onions
- -1 tbsp very finely sliced French beans
- -2 tbsp bean sprouts
- -1 tbsp fresh mint leaves
- -1 tbsp Thai basil leaves
- - $\frac{1}{2}$ tsp honey
- -1 tsp low sodium fish sauce
- **For the Lime Marinade**
- -1 tsp coriander paste
- -1 tbsp lemon grass, chopped
- - $\frac{1}{2}$ tsp lime juice
- **For the garnish**
- -1 tbsp roasted unsalted crushed
- -2 sliced fresh red chillies

Preparation Method

1. Combine all the ingredients for the lime marinade in a bowl with a pinch of salt. Stir until the salt has dissolved.
2. Add the fish to the marinade and leave to cure for 10 minutes. Remove all the juice out of the fish and keep aside the juice.
3. Combine all the vegetable in a serving bowl, bean sprouts and herbs in a large salad bowl and mix well.
4. Add the curated fish to the salad, add honey, fish sauce and remaining lime marinade and mix well.
5. Garnish with peanuts and sliced red chillies and serve immediately.