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|  | Ingredients | Steps |
| **Cibadak spicy fruit and vegetable salad** | * **2** star fruits, thinly sliced * **1** green mango (see Note), peeled, chopped * **1** granny smith apple, cored, quartered, thinly sliced * **1** (about 720 g) small pineapple, peeled, cored, chopped * **¼** green cabbage, shredded * **1** Lebanese cucumber, seeded, sliced * **4** long red chillies, seeded, finely chopped * **3 tbsp** grated palm sugar (gula jawa) * **160 ml** (⅔ cup) rice wine vinegar | Combine all the fruits, vegetables and chillies in a large bowl.  To make dressing, whisk together palm sugar, vinegar, 125 ml water and ½ tsp salt.  Pour dressing over salad and stand for 1 hour to allow the flavours to develop. |