

Crunchy Mango Salad Recipe

Ingredients:

1 medium-sized unripe mango, cut into thin strips (matchstick size)
½ big onion, sliced thinly
1 teaspoon chopped bird's eye chili
2 kaffir lime leaves, finely sliced

Topping:

1-2 tablespoons deep-fried dried anchovies
1 tablespoon shallot crisps
1 tablespoon toasted peanuts, pound coarsely
1 tablespoon cashew nuts
1½ tablespoons sugar

Dressing:

2 tablespoons lime or lemon juice
1 tablespoon nampla (fish sauce)

Method:

Combine the dressing ingredients and toss together with the salad ingredients. Add topping and serve. Sugar should be added last so the granules will add an extra crunch.

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