

Mango Salad Recipe

(Malaysian Recipe)

Ingredients: Serves 4

500g unripe mangoes, stoned and shredded
1 teaspoon dried prawns (shrimps),
soaked to soften and ground
2 tablespoon roasted grated skinned coconut
2 tablespoons lime juice

Finely ground:

10 bird's eye chilies (chili padi)
10 shallots, peeled

Method:

In a bowl, put mangoes, dried prawns and roasted grated coconut. Add ground ingredients and mix until well combined. Season with lime juice, salt and sugar to taste. Serve immediately.

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