



Celebrating Food, Art & Culture



GREEN MANGO SALAD LAOS

SCAN
HERE



Servings: 8

Ingredients

- 1 tablespoon garlic, chopped
- 2 teaspoons red pepper flakes
- 1 teaspoon kosher salt
- 2 tablespoons fresh lime juice
- 3 tablespoons brown sugar
- 2 tablespoons fish sauce
- 4 cups green mango, shredded
- 1 pound cooked shrimp
- 1/2 cup carrot, shredded
- 1/2 cup cherry tomato, cut in half
- 1/2 cup basil leaves, chiffonade
- Lime wedges, for garnish

Directions

In a mixing bowl, add the garlic, red pepper flakes, kosher salt, lime juice, brown sugar and fish sauce. Use a whisk and stir until all ingredients are incorporated.

Add the green mango, shrimp, carrot, cherry tomato and basil. Toss until all ingredients are coated.

Taste and adjust seasoning if needed. Garnish with lime wedges, cover and keep refrigerated until ready to serve.

Side dishes

Steamed Jasmine Rice
Mesclun Greens