



Som Tam

Serving: Serves two

A refreshing salad that's bursting with umami – thanks to Thai Aree Som Tam Dressing - this simple Thai papaya salad will turn the toughest salad critics into salad-loving converts.

Ingredients

50g of raw green papaya, peeled and julienned

50g of carrots, julienned

4 cherry tomatoes

10g of long beans, cut into lengths of about one inch

10g of dried shrimp, soaked

10g of roasted peanuts

3-4 tablespoons of Thai Aree Som Tam Dressing

Method

1. Add the dried shrimp to the mortar and pound briefly.
2. Repeat with the tomatoes, followed by the long beans.
3. Transfer the dried shrimp, tomatoes and long beans into a bowl, and top with the carrots and papaya.
4. Drizzle the salad dressing over the ingredients and mix well.