

# Green Papaya Salad (Som Tum)

*Adapted from an original recipe by Chef Justin Pichetrungsri*

Prep time: 20 minutes | Serves: 4

*Green papaya salad is a classic Thai street food. Salads are refreshing ways to enjoy seasonal produce and ingredients in your pantry. Family dishes like this are not an “exact science,” so get creative with your favorite flavors, fruits, and veggies.*

## Ingredients

### FOR THE DRESSING:

- 1-3 Thai peppers<sup>2</sup> (Start with less and check the heat level.)
- 1 Pinch salt
- Juice of 1 lime (approximately 2 tablespoons)
- 2 Garlic cloves (whole or chopped)
- 1 Tablespoon palm sugar
- 2 Tablespoons fish sauce
- 2 Tablespoons dried baby shrimp<sup>4</sup>

### FOR THE SALAD:

- 2 Cups shredded green papaya
- ½ Cup snap peas
- ½ Cup fresh tomatoes, cut in wedges
- ¼ Cup roasted unsalted peanuts, shelled<sup>3</sup>
- 6-8 Kumquats, cut in half
- Other seasonal fruits and veggies (optional)

### GET CREATIVE!

Like many Thai dishes, green papaya salad balances tangy, sweet, savory, and spicy flavors. Try suggested substitutions and mix in whatever is fresh and delicious in your kitchen!

**In place of lime juice,** try lemon juice or white vinegar.

**In place of green papaya,** try green mango or cucumber.

**In place of palm sugar syrup,** try simple syrup or maple syrup.

**In place of fish sauce,** try soy sauce or tamari, liquid aminos, or mushroom broth.

**In place of Thai peppers,** try serrano peppers, jalapeño peppers, or shishito peppers.



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### Instructions

1. Prepare the palm sugar. Palm sugar is usually sold as a solid disk. Dissolve a chunk equal to approximately 1 tablespoon of palm sugar in a small amount of warm water or shave the palm sugar with a grater.
2. In a large mortar or sturdy bowl, crush the garlic, lime juice, fish sauce, dried shrimp, and palm sugar syrup with a pestle or thick wooden spoon. Taste as you add ingredients to suit your family's spiciness and sweetness preferences.
3. Wear gloves and chop one or more peppers. Remove the seeds first for a milder taste. Add chopped peppers and crush dressing together. Check the spice level. Be careful not to touch your face.
4. To shred a green papaya in a traditional way, remove the peel with a peeler and score (e.g. cut into) the fruit with close, ¼ inch deep knife cuts. Then shave the scored fruit into a bowl and repeat. You can also finely slice the papaya and cut the slices into thin strands or purchase pre-shredded green papaya at many Asian markets.
5. Add the green papaya, snap peas, tomatoes, peanuts, and kumquats, and any of your favorite seasonal fruits and veggies. Mix them into the dressing using the pestle or spoon, crushing lightly as you mix.
6. Serve right away. Enjoy!



Palm Sugar



Score (e.g. cut into) the fruit with close, ¼ inch deep knife cuts

<sup>1</sup> Adapted from Chef Justin Pichetrungsri's recipe, demonstrated on KLCS-TV 2023

<sup>2</sup> Wear protective gloves when handling hot peppers and adjust the spice level to your preference.

<sup>3</sup> Skip if your family has nut allergies.

<sup>4</sup> Skip if your family has shellfish allergies.

