



Thai Green Mango Salad With Dried Shrimps

Overview

Difficulty Easy
Servings 2-4
Preparation Time 10 mins
Cooking Time 10 mins

Ingredients

- 2 Thai green mangoes, peeled and shredded
- 2 cloves of garlic, chopped finely
- 5 tablespoons roasted peanuts
- 2 tablespoons dried shrimps, lightly toasted
- 4 red bird's eye chilies
- 5 shallots
- 2 long bean, sliced thinly
- 4 tablespoons brown sugar or to taste
- 4 tablespoons fish sauce or to taste
- 1 lime
- 10 cherry tomatoes
- Fresh cilantro for garnish
- Extra chopped peanuts (optional)