

## Green Mango Salad Recipe

*(Yam Ma Maung)*

**THAI**food

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### Note:

These are the recommended amounts required for a meal for **four** people. Please adjust the amounts accordingly for more or less people.

### Ingredients:

- 200g Minced pork**
- 7 cloves Thinly sliced garlic**
- 25g (1/4 cup) Thinly sliced shallots**
- 2 tablespoons Toasted peanuts, crushed**
- 500g (2 cups) peeled and shredded green mango
- 2 tablespoons dried shrimp, soaked in water
- 2 tablespoons cooking oil
- 2 bird's eye chillies, minced
- 2 tablespoons Thai fish sauce
- 1/4 cup basil leaves, cut into thin strips
- 1 sprig chopped coriander (cilantro) leaves



**Preparing Time:** 15 to 20 minutes.

### Method:

1. Remove any excess moisture from the mango with absorbent paper.
2. Remove any hard shells from the shrimps before draining and chopping them coarsely.
3. Sauté the shallots in oil until lightly golden. Remove from the oil and set aside.
4. Quickly cook the garlic, taking care not to burn it. Remove them from the oil and set aside.
5. Add the dried shrimp and chillies to the pan and sauté until fragrant. Remove from oil and set aside.
6. Add the dried shrimp and chillies to the pan and sauté until fragrant. Drain off any excess oil.
7. Stir in the minced pork, then the fish sauce and sugar. Remove from the heat and cool.
8. Combine the basil leaves with the pork, fried garlic and shallots, mango, peanuts and coriander leaves, and then pile the salad onto a serving platter.