

Chicken and papaya salad



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tastes like *Summer*

SERVES 4

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|---|---|
| 1 tablespoon tamarind pulp | 1 red papaya, peeled and seeded |
| 1 teaspoon soy sauce | 80 g (2¾ oz/½ cup) peanuts,
roughly chopped |
| 2 teaspoons finely grated fresh ginger | 1 Lebanese (short) cucumber, diced |
| 1 tablespoon grated palm sugar (jaggery) | 2 tablespoons Asian fried onions |
| ½ teaspoon ground cumin | 2 spring onions (scallions),
finely sliced on the diagonal |
| 1 large red chilli, seeded and finely sliced | a handful of mint leaves |
| 350 g (12 oz/2 cups) shredded
roast chicken meat | |
| 40 g (1½ oz) English spinach leaves | |

Mix the tamarind with 3 tablespoons of water, then add the soy sauce, ginger, palm sugar, cumin and chilli. Stir until the sugar has dissolved. Add the chicken to the dressing and toss together.

Arrange the spinach leaves on a serving platter. Top with bite-sized chunks of papaya, then scatter with the peanuts, cucumber, fried onions and spring onion. Arrange the dressed chicken over the top of the salad, then scatter with the mint leaves. Drizzle any remaining dressing over the top.

All recipe ingredients are available at the following Northbridge Plaza retailers:

- Tokyo Mart
- Antico's Fruit World



See Fresh & Fast
cooking demonstration
with Michele Cranston
12 noon,
Friday 25 September.



MURDOCH BOOKS

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