

# Paw Paw Salad

**Difficulty:** very Easy

**Fresh from the garden:** paw paw, carrots, mint leaves, thai basil leaves, chilli, garlic, lemon.

<b>Ingredients:</b>		<b>Equipment:</b>	
I small paw paw 2 large carrots Mint leaves Thai Basil Leaves  Opt: Chilli	Sauce: 4 cloves garlic, crushed 1 tablespoon fish sauce 2 tablespoon lemon juice 2 tablespoons sugar 1 tablespoon water	Measuring spoon Cutting boards Knives Shredder/or grater Large bowl Small bowl Wooden spoon Juicer	Vegetable peeler

**What to do:**

**To make the sauce:** Combine the fish sauce, sugar, lemon juice water into a small bowl, mix until the sugar is dissolved.

- ☺ Add the crushed garlic and mix until combined. Set aside.

**The Salad.**

- ☺ Peel the paw paw, and remove any seeds. Using your shredder shred the paw paw.
- ☺ Peel the carrots and shred the same as the paw paw.
- ☺ Combine the carrots, pawpaw and sauce in a bowl.
- ☺ Add the torn mint leaves and basil leaves.

**Optional:**

Add chopped Chilli  
 Add chopped tomatoes.