

Chef Ethan Speizer's Som Tum Recipe

Ingredients

- ½ a medium green papaya
- 1 medium carrot
- 2 Chinese long beans (or any green bean), cut into ½ inch segments
- 1 tbsp. dried shrimp (optional)
- 1 clove of garlic
- 2 Thai chilies
- 6 cherry tomatoes
- 2 tbsp. roasted peanuts
- 1 ½ limes, cut into wedges
- Juice from ½ a lime
- 1.5 tbsp. fish sauce
- 1 tbsp. brown sugar
- 2 tbsp. pomegranates
- Thai basil to garnish
- Peanuts to garnish

Instructions

1. In a dry pan, toast dried shrimp until browned and fragrant.
2. Using a mortar and pestle, mash the garlic with a pinch of salt. Add the Thai chilies, peanuts, and dried shrimp and mortar until it becomes a fine paste. Add your cherry tomatoes, green beans, lime wedges and bruise with the mortar and pestle.
3. Meanwhile, peel your green papaya and carrots. Using your Veggie Bullet, spiralize both.
4. Add your mortar and pestle mash to the spiralized papaya and carrots.
5. Add lime juice, brown sugar, and fish sauce to the mortar and stir until combined. Taste and add more lime juice if additional acidity is needed. This will act as your vinaigrette.
6. Mix all the ingredients together and garnish with peanuts, Thai basil or other herbs and pomegranate.
7. Enjoy!