

See Jane Cook

VIETNAMESE GREEN PAPAYA-CHICKEN SALAD

Dressing:

- **1/4 cup fresh lime juice**
- **2 tbsp. vegetable oil**
- **1 tbsp. nam pla (Vietnamese fish sauce)**
- **1 tsp. soy sauce**
- **2 tbsp. sugar**
- **1 quarter-sized piece fresh ginger, minced**

Salad:

- **2 cups matchstick-cut underripe papaya**
- **3 green onions, sliced**
- **1/2 small red bell pepper, julienned (cut lengthwise into thin strips)**
- **1/2 cup snow peas, rinsed and microwaved for 30 seconds or until barely cooked**
- **3/4 to 1 cup shredded cooked chicken (rotisserie chicken is fine)**
- **2 tbsp. chopped fresh coriander**
- **2 tbsp. chopped fresh mint**
- **3 tbsp. chopped salted peanuts**
- **Salt to taste**

Combine dressing ingredients in a lidded jar and shake well. Let stand at least 1 hour or overnight to blend flavors.

In a bowl, toss together papaya, green onions, bell pepper, snow peas and chicken. Pour all of dressing over salad and toss. Cover and refrigerate. Just before serving. Add coriander, mint and peanuts and toss. Add salt if necessary. Makes 2 entree or 4 appetizer servings.