

Vegan Som Tum

2 c. grated unripe green papaya
¼ c. grated carrots
¼ c. thin sliced cabbage
2 tomatoes diced
2 cloves of garlic minced
a pinch of cayenne pepper
powder
2 T. liquid aminos
1 t. honey
¼ t. salt or to taste
1 t. lemon or lime juice
2 T. peanuts



Grate and chop all the necessary ingredients. Mix all the ingredients in a bowl and let sit for a couple hours to marinate in the fridge. You can serve with a bed of lettuce if you like. I love Som Tum. It is traditionally a Thai food. It's worth the extra money to buy the Papaya and makes both your mouth and stomach happy!

Recipe by Kelly Pomeroy