**Paw Paw Salad**

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

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

**Equipment:**  
- Measuring spoon  
- Cutting boards  
- Knives  
- Shredder/or grater  
- Large bowl  
- Small bowl  
- Wooden spoon  
- Juicer

**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.