

# Eat The View

## Recipes and Tips

### Som Tam-Style Salad with Swede and Thai Dressing

#### For the Salad

1 carrot, shredded  
½ swede (about 125g) peeled and shredded  
1 green apple, shredded  
¼ spring cabbage, shredded  
½ cucumber, cored and thinly sliced  
½ green pepper, sliced  
½ red pepper, sliced  
1 red onion, sliced  
Bunch of mint, chopped  
Bunch of coriander, chopped

#### For the dressing

3 red chillies, very finely chopped  
3 garlic cloves, finely chopped  
3 tablespoons lime juice  
2 tablespoons of fish sauce  
or alternatively use ½ teaspoon salt and 1 teaspoon light soy sauce  
1 tablespoon palm sugar

First make the dressing by mixing all the ingredients for it in a small bowl.

Put all the salad ingredient in a bowl, pour over the dressing, mix well and serve.