

## Goi Du Du

Recipe by Nancy Cho

**Yield:** 6

**Prep Time:** 20 minutes

**Cook Time:** N/A

Vietnamese

Appetizer, Side

Dairy-Free, Gluten-Free

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### INGREDIENTS

1 to 1 ½ pound green papaya, peeled, seeded, and julienned  
1 carrot, julienned  
¼ cup chopped fresh mint leaves  
¼ cup chopped fresh cilantro  
1-2 red chiles, thinly sliced  
¼ cup fish sauce  
¼ cup white vinegar  
3 TB sugar  
½ cup water  
¼ cup fried shallots (optional)  
¼ cup roasted unsalted peanuts, chopped  
1 lime, cut into wedges, for serving

### METHOD

1. In a large bowl, toss together the papaya, carrot, mint, cilantro, and chile.
2. In a separate bowl, combine fish sauce, vinegar, sugar, and water, and stir until the sugar dissolves.
3. Spoon about half of the dressing over the salad and toss to evenly coat. Add more dressing if needed.
4. Add shallots, if using, and peanuts, and lightly toss. Serve with lime wedges.