

## Green Mango Salad

What can you do with hard, unripe mangos that fall from the tree? Use a couple of them in this multi-flavored tropical salad. Serve with some freshly toasted naan bread and a non-fruity rum cocktail, such as a Dark and Stormy. *Bersulang!*



### Ingredient list for 2 servings

4 tablespoons soy sauce  
1/4 cup freshly squeezed orange juice  
2 tablespoons brown sugar  
1 tablespoon Thai chilli sauce, or substitute 1/3 to 1/2 tsp. dried crushed chili flakes  
1/4 cup dry shredded unsweetened coconut  
2 firm unripe green or red/orange mangos - grated  
2 medium bok choy - sliced 1/4" thick  
3 scallions - sliced  
1/2 cup peanuts  
1/3 cup fresh basil leaves - shredded



- Whisk together soy sauce, juice, sugar and chilli sauce in a small bowl. Set aside.
- Place coconut in a dry frying pan or wok. Toast the coconut 2 to 3 minutes over medium heat, or until it turns a light golden-brown and is fragrant. Transfer to a bowl to cool.
- Using a sharp paring knife, peel the skin from mangoes. The flesh of the mango should be firm and light yellow-orange.
- Using the largest holes on a grater, grate the flesh of the mangoes into a large mixing bowl. Keep in mind there is a large flat stone at the mango's center. If your mangos are too ripe to shred, julienne the fruit instead.
- Add the bok choy, scallions, and half of the toasted coconut to the mangos. Toss well to combine.
- Add the dressing and toss again. Do a taste-test - add more soy sauce instead of salt if needed. If you prefer it sweeter, add a little more sugar. If you prefer more spice, add more chili sauce. If too salty, add more orange juice.
- Divide between two bowls. Sprinkle the peanuts, basil and remaining toasted coconut over the top.

Note: Some people do not realize they're allergic to mango sap until they encounter either a tingling sensation or rash on their lips. Avoid "mango mouth" by washing the outside of your mangos thoroughly with soap and water.