

# DESTINATION ASIA

## Green Tomato Salad (Khayan Chin Thi Thoke)

Green Tomato Salad is an extremely popular starter in Myanmar. On the famous Inle Lake, farmers maintain an old tradition: floating agriculture - also called ye-chan, with its main production being tomatoes. There are hundreds of hectares of small floating islands that produce enough tomatoes and other vegetables to support the region's economy. Local people eat tomato for good health as they are an excellent source of vitamins A, C and potassium.

**Preparation time** 5 Minutes

**Cooking time** 2 Minutes

**Serves** 4 people

### Ingredients

- 2 green tomatoes
- ¼ cup roasted unsalted peanuts (crushed)
- 2 onions
- 2 tbsp peanut oil
- 1 juicy lime
- Salt
- Sugar & coriander leaves to taste

### Steps

1. Cut the green tomatoes and onions into thin wedges and mix in a salad bowl.
2. Mix into the salad bowl, the peanut oil, 2 generous pinches of salt and sugar.
3. Squeeze half of the lime (a good 1 tablespoon) over the top. Use a large spoon or your hands to mix well.
4. Add coriander to garnish.

### Notes / Tips

In place of green tomato; red tomato, cherry tomato, green bean, or carrot can be used.



*A recipe from Destination Asia Myanmar*