Nam Chim Green Bean Salad

Ingredients

1 T jasmine rice or glutinous rice, uncooked
2-3 T neutral oil
2 T tamarind paste*
3 T fish sauce
3 T lime juice
1-2 T granulated sugar
2 T finely shallots, diced
1 tsp toasted chili flakes**
1 lb fresh green beans, stems removed
2 T green onions, chopped
2 T cilantro, chopped
2 T mint, chopped

Method

In a small dry skillet over medium high heat, add and toast the raw rice. Stir constantly until the grains are dark brown (it may get a bit smokey). Remove from the pan immediately and grind into a powder using a mortar and pestle or coffee grinder. In a small bowl, combine the tamarind paste, fish sauce, lime juice and sugar; stir until the sugar is mostly dissolved. Add the shallots and chili flakes and stir to mix. In a medium stock pot, blanch green beans in boiling salted water for 3-5 minutes. Toss green beans with sauce. Right before serving, add the toasted rice powder and all of the fresh herbs and toss it all together.

*Chef's note 1: Use tamarind paste from Thailand which comes in plastic tubs or glass jars. Sometimes they're labelled "tamarind concentrate."

**Chef's note 2: Toasting the chili flakes is optional but adds a nice smokiness. You could also add more or less depending on your spice preference.

Recipe by Chef Garden Chef Pamela Askerneese-Henry