

# Green Papaya Salad Wraps

Yield: 4 min  
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/green-papaya-chinese-recipe>

## Ingredients:

- 2/3 cup creamy peanut butter if you have a peanut allergy, you can use almond butter instead
- 4 tablespoons rice vinegar
- 6 tablespoons lime juice freshly squeezed
- 6 tablespoons coconut oil melted
- 3 tablespoons soy sauce
- 3 tablespoons maple syrup
- 4 garlic cloves sliced
- 3 inches fresh ginger square piece, peeled and sliced
- 3 tablespoons cilantro leaves fresh
- 1 cup rice noodles thin glass
- 1 green papaya small, peeled and grated, approximately 4 cups or 480 grams
- 2 carrots medium-sized, peeled and grated
- 1 Persian cucumber thinly sliced
- 3 shiitake small, sliced
- 4 cloves garlic
- 2 tablespoons coconut oil
- 1/4 cup roasted peanuts unsalted and peeled, if you have a peanut allergy, you can use cashew nuts instead
- 8 vegetables various, wraps/cups, you can use purple cabbage, little gem, radicchio, Belgian endive, iceberg, romaine, etc.
- 1 cup cilantro leaves fresh, roughly chopped
- 1 handful edible flowers

## Nutrition:

1. Calories: 710 calories
2. Carbohydrate: 51 grams
3. Fat: 53 grams
4. Fiber: 8 grams
5. Protein: 17 grams

6. SaturatedFat: 29 grams
  7. Sodium: 950 milligrams
  8. Sugar: 21 grams
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