



## Burmese Watermelon Salad

Source: Chef Rebecca Peizer, Culinary Institute of America for National Watermelon Promotion Board

*Yield: 8 Portions*

<b>Ingredients</b>	<b>Amounts</b>
Red watermelon, cut into ½" dice	2 lb.
Firm avocado, cut into ¼" dice	3 ea.
Green lentils, cooked	1 cup
Green beans, cooked, cut into ¼" pieces	1 cup
Ginger, minced	3 Tbsp.
Kaffir lime leaves, fine julienne	3 ea.
Peanuts, skinless	1 cup
Black sesame seeds	¼ cup
White sesame seeds	¼ cup
Coconut flakes	1 cup
Lime juice	¼ cup
Sugar	2 Tbsp.
Soy sauce	¼ cup
Fish sauce	¼ cup
Salt	1 tsp.
Peanut oil	½ cup
Mint leaves, torn	½ cup

### **Method**

1. Combine watermelon, avocado, lentils, green beans, ginger and kaffir lime leaves in bowl. Toss gently to combine.
2. Heat a sauté pan on medium heat and add peanuts. Toast until browned and add sesame seeds and coconut. Toss frequently until coconut is browned and toasted. Remove from pan and cool.
3. Combine lime juice, sugar, soy sauce, fish sauce, and salt in a bowl. With a whisk, slowly add peanut oil to combine.
4. Pour dressing over the watermelon, add the toasted ingredients and toss gently to combine. Garnish with mint. Season to taste.
5. Serve at room temperature.



**Burmese Watermelon Salad**  
Photo credit: UMass



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