Green Papaya Salad

1 green papaya
1 tomato, diced
2 green onions, sliced on the vertical, white and green parts
2-3 sprigs basil, leaves chiffonaded (optional)
2 cloves garlic, minced
1 1/2 limes, juiced
2 1/2 Tbsp fish sauce (or 2 Tbsp tamari or shoyu for vegetarians/vegans, and omit salt)
2 1/2 Tbsp agave nectar
1/4 tsp salt
1/4 tsp pepper
2 small Thai chili peppers, sliced fine (the really tiny peppers that pack a lot of heat!. Or just slice a regular red chili)
1/3 c unsalted peanuts

Peel , cut in half and seed and then shred your papaya. (I get in trouble by my Thai friends for using a food processor....but I do anyways. Authentic papaya salad is hand shredded) Put into a bowl of ice water to firm it up for a few minutes and then into a strainer while you finish up.

Toss the diced tomato, green onions and basil together in with the papaya in the strainer.

In a bowl, whisk together minced garlic, lime juice, fish sauce (or tamari), agave, salt and pepper. Toss in your sliced chilies and whisk some more.

Put the papaya mix into a large bowl and pour your sauce over it, tossing it all together. Let it marinate while you make your peanut topping. Throw the peanuts into a dry pan on med-high heat to roast. When they become very fragrant and some may blacken, remove from pan immediately to stop cooking before they burn. Crush then with a mortar and pestle (or pulse in a food processor or toss into a bag and crush with a rolling pin).

Keep peanuts separate. Serve papaya salad and top with peanuts.