



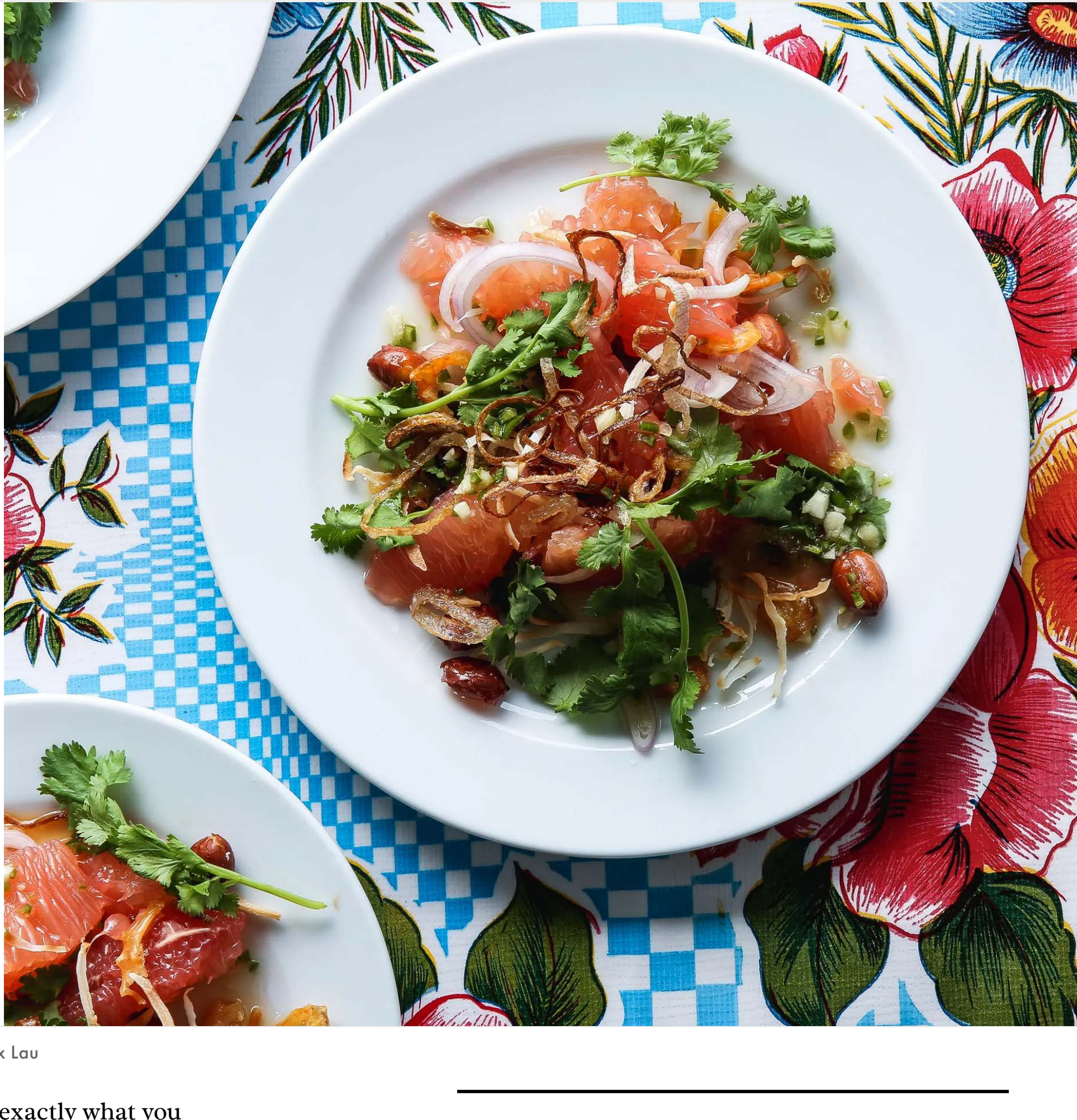
RECIPES MAY 2015 ISSUE

# Pomelo Salad with Chile, Lime, Peanuts, and Coconut

BY KRIS YENBAMROONG  
PHOTOGRAPHY BY AUSTIN BUSH  
April 21, 2015

4.7 ★ ★ ★ ★ ★ (15)

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Alex Lau

A palate cleanser packed with sweet, sour, and salty flavors, this salad is exactly what you need to balance rich grilled meats like [Curry-and-Coconut-Milk-Grilled Pork Skewers](#) and [Thai Grilled Chicken Wings](#)—all from chef Kris Yenbamroong of L.A.'s popular [Night + Market](#) restaurants. Pro tip: Taste and tweak the seasonings as you go.

## Ingredients

4 Servings

- 2 tablespoons palm sugar or light brown sugar
- 2 red or green Thai chiles, finely chopped
- 2 garlic cloves, finely chopped
- ¼ cup fresh lime juice
- 3 tablespoons fish sauce
- Kosher salt
- ½ cup unsweetened shredded coconut
- ½ cup vegetable oil
- 2 shallots, thinly sliced, divided
- ¼ cup peanuts, preferably skin-on
- 2 pomelos or 3 ruby red grapefruit
- ¾ cup torn cilantro leaves with tender stems
- 2 tablespoons dried shrimp

## Preparation

### Step 1

Whisk palm sugar and 1 Tbsp. water in a medium bowl to dissolve sugar. Whisk in chiles, garlic, lime juice, and fish sauce; season with salt. Balance with more sugar, lime juice, or fish sauce if needed.

### Step 2

Toast coconut in a dry small saucepan over medium-high heat, stirring occasionally, until golden brown, about 4 minutes. Transfer to a small bowl.

### Step 3

Heat oil in same saucepan. Add half of shallots and fry, swirling, until golden brown and crisp, about 3 minutes. Transfer to paper towels with a slotted spoon to drain; season with salt.

### Step 4

Cook peanuts in shallot oil until golden brown, about 2 minutes. Transfer to paper towels to drain; season with salt.

### Step 5

Remove peel and white pith from pomelos. Tear membrane off and pull segments into large pieces, transferring to a large bowl as you go. Add cilantro, remaining shallots, and half of dressing and toss to coat. Add coconut, peanuts, and dried shrimp; toss again. Divide among plates, drizzle with remaining dressing, and top with fried shallots.

## Nutrition Per Serving

Calories (kcal) 460 Fat (g) 40 Saturated Fat (g) 11 Cholesterol (mg) 5 Carbohydrates (g) 26 Dietary Fiber (g) 4 Total Sugars (g) 19 Protein (g) 5 Sodium (mg) 1070

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Delicious! I added a lettuce mix , and some english cucumber to this as well to make it more of a salad for lunch. Also subbed out honey for brown sugar and a jalapeno for the red chilis - still turned out great! Will make this again next time I have a Pomelo on hand from my CSA box!

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