

Burmese Tomato Salad (Khayan chin thi thoke)

- Nick and Alex, [Rangoon Bistro](#)

This salad serves two and is easily doubled (or quadrupled). When making it for a crowd, plan on about 1.5 medium-large tomatoes per person and scale from there.

INGREDIENTS

3 shallots
1 cup neutral vegetable oil
4 Tbsp chickpea flour (*preferably Swad brand*)
*3 medium-large tomatoes
2 tsp fresh lime juice
6 Tbsp garlic or shallot oil (*made from frying the shallots*)
2 tsp fish sauce
6 Tbsp peanuts, crushed
1 handful cilantro (6-8 sprigs), chopped
1/2 cup green cabbage, thinly sliced

DIRECTIONS

- Peel, halve, and thinly slice shallots. Place about a third of shallots in a small bowl and cover with cold water. Let soak for 5-10 minutes, then drain and set aside.
- While shallots are soaking, place remaining shallots in a small saucepan or shallow frying pan. Add oil and begin to cook over medium heat, checking occasionally. As the oil heats, the shallots will slowly turn golden, bubbling and eventually floating to the surface of the oil. Start stirring shallots with a metal spoon as their color darkens, making sure they are frying evenly on both sides. Remove promptly with a slotted spoon to a paper towel-lined plate just as their color reaches dark brown, and immediately sprinkle liberally with coarse salt. Don't worry if the shallots seem soft; they will crisp up as they cool. Remove oil from heat and let cool; you will need it for your salad dressing.
- Toast chickpea flour in a dry frying pan over medium heat, swirling and shaking pan until the flour darkens a few shades to light brown and starts to release a nutty aroma. Set aside.
- Cut tomatoes into chunks and place in a large bowl. Sprinkle with a pinch of salt to help release their juices. Stir in lime juice, garlic or shallot oil, peanuts, fish sauce, and toasted chickpea flour. Toss gently, making sure tomatoes are well coated; they should be suspended in a thick dressing. Add cilantro, cabbage, and drained shallots and toss again. Just before serving, sprinkle salad with fried shallots.

*Chickpea flour, a staple ingredient throughout the Indian subcontinent, is a mainstay of Burmese cuisine. Also known as gram or besan flour, it can be found at most specialty shops and purchased online. Rangoon Bistro prefers [Swad](#) brand. If you can't find chickpea flour, the garbanzo fava flour blend from [Bob's Red Mill](#) makes a decent substitute.

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