



ANDREA NGUYEN'S

# Pass the Fish Sauce

recipe

## Persimmon and Spicy Pecan Salad

For textural integrity and to match the persimmon's heft, I use a 1-to-1 combo of crisp romaine and softer red leaf lettuce. Fuyu persimmons are the squat one that's edible when firm ripe (don't wait till they are soft and gelatinous).

Serves 2 as a light lunch or 4 as a salad course

- 1/2 cup [Nuoc Cham Vinaigrette](#)
- 2 tsp grated fresh lime zest (grate the zest before squeezing the limes for the vinaigrette)
- 1/2 cup [Spicy Sweet Lemongrass Nuts or Chile Crisp Nuts](#)
- 2 medium Fuyu persimmons
- 8 to 9 cups lettuce, cut or torn into bite size pieces
- Fine sea salt or kosher salt
- 1 tablespoon neutral oil, such as canola
- 1/3 to 1/2 cup torn mint, cilantro, or basil

In a large mixing bowl, combine the vinaigrette with the lime zest and let sit for a few minutes (or up to several hours) to develop flavor. If the nuts are big, coarsely chop them.

Core the persimmon. If you like, peel it with a swivel peeler or paring knife. Halved the persimmon then cut into thin pieces.

To serve, add the persimmon to the mixing bowl with the nuts. Toss to coat and let sit for about 4 minutes to develop flavor. Add the lettuce and sprinkle on 2 pinches of salt. Drizzle on the oil to enrich a tad. Add the mint. Toss well then divide among 2 (or 4) plates, leaving behind any dressing. Serve immediately.