



CHICKEN RECIPES

Chicken and Rice Dinner

This one-pot dinner is delicious and easy.

Chicken in Panang Curry Ginger Sauce

Serve with Jasmine Rice for a quick & complete Thai dish.

Chicken Satay

A Thai restaurant favorite that is easy to make at home.

Coconut Ginger Chicken Soup

The Favorite Thai Soup

Gallop ing Horses (Ma Ho)

Ma Ho, a popular Thai hors d'oeuvre, is a spicy meat mixture usually served in tangerine segments. We made it into easier finger food by filling endive leaves.

Pad Thai

Red Curry Chicken With Basil

Serve this classic curry over jasmine rice for a traditional Thai meal.

Spicy Thai Peanut Baked Chicken

The wonderful peanut flavor of this chicken will leave family and friends begging for more.

Thai Chicken with Green Beans

A quick, low-fat curry. Serve with rice noodles or jasmine rice.

Chicken and Rice Dinner

This one-pot dinner is delicious and easy.

Yield:

4 Servings

Ingredients:



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- 2 Tbsp oil
- 3 lbs (1350 g) bone in chicken pieces
- 2 cups **Soft Jasmine Rice**
- 3 cups water
- 1 packet **Chicken & Rice Dinner Seasoning**
- 1 large red bell pepper, diced
- 1 cup peas, fresh or frozen

Directions:

- 1** In a large skillet or saucepan, brown chicken well in oil.
- 2** Remove chicken, drain oil. Add Soft Jasmine Rice. Sauté for 2 minutes.
- 3** Stir in water and Chicken and Rice Dinner Seasoning, stirring well to dissolve mix.
- 4** Stir in red bell pepper and peas.
- 5** Bring to a rapid boil.
- 6** Add chicken back to pan. Reduce heat to low.
- 7** Cover and simmer until chicken is cooked through, about 30 minutes.
- 8** Serve.

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Chicken in Panang Curry Ginger Sauce



Serve with Jasmine Rice for a quick & complete Thai dish.

Yield:

Serves 6

Time:

25 minutes

Ingredients:



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- 1 & 1/2 lbs (680 g) chicken breasts (boneless, skinless)
- 2 Tbsp lime juice
- 2 Tbsp **Fish Sauce** , or salt to taste
- 1 Tbsp brown sugar
- 1 Tbsp **Panang Curry Base** *
- 1 can **Coconut Milk**, or Lite Coconut Milk
- 1 red onion, sliced
- 1 red bell pepper, cored and sliced
- 1/4 cup chopped cilantro (coriander leaf) or basil
- 2 Tbsp peeled & thinly sliced ginger

*or try with our Green or Red Curry Bases

Equipment:

Large skillet

Directions:

- 1** If serving with rice, start rice to cook while preparing rest of meal.
- 2** Slice chicken into thin strips, cutting against the grain so it will remain tender. Set aside.



- 3** In a small bowl , mix together the lime juice, fish sauce and brown sugar. Set aside.

- 4** In skillet over medium high heat, add curry base with 1/2 can of the coconut milk. Stir frequently, until curry base is dissolved and mixture is bubbling.



- 5** Add the rest of the coconut milk, onions and bell pepper. Bring to a boil, then simmer for 2 minutes.



- 6** Add the lime juice mixture and sliced chicken. Bring to a boil, then reduce heat to medium and simmer for 5 minutes, stirring occasionally.



- 7** Add the cilantro and ginger. Stir and cook 1 to 2 minutes more or until the chicken is cooked.

- 8** Serve over rice

More recipes at:
www.atasteofthai.com



Chicken Satay with Peanut Sauce



A Thai Restaurant Favorite!

Yield:

35 satays

Time:

Assembly time: 20 minutes

Marinating time: 6 hours or overnight

Grilling time: 6 minutes

Ingredients:



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1 & 1/2 lbs (625g) boneless, skinless chicken breast

1 packet **Spicy Thai Peanut Bake**

1 packet **Peanut Sauce Mix**

1 can **Coconut Milk**

35-40 6" bamboo skewers

Directions:

1 Cut chicken into thin, bite size pieces.



2 Pour packet (both inner envelopes) of Spicy Thai Peanut Bake into a gallon size zip-lock bag.



3 Add chicken and shake until evenly coated. Refrigerate for 6 hours or overnight. Soak bamboo skewers in water during same time to prevent skewers from burning.

4 Just before grilling, combine coconut milk and packet (2 inner envelopes) of peanut sauce mix in saucepan. Bring to boil, stirring constantly. Reduce heat and simmer 4 minutes, stirring occasionally.



5 Set aside.

6 Preheat grill medium high.

7 Thread chicken onto skewers.



8 Grill 3 minutes each side or until done. Serve with Peanut Sauce for dipping.



Test Kitchen Tip: Rub grill racks with oil before grilling for carefree turning.

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Coconut Ginger Chicken Soup

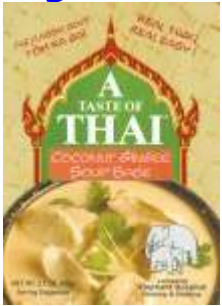


The Favorite Thai Soup

Yield:

4 Servings

Ingredients:



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- 2 Tbsp **Coconut Ginger Soup Base**
- 1 can **Coconut Milk**
- 1 lb (454 g) skinless boneless chicken breasts, cut into 1" cubes
- 1/2 tsp **Fish Sauce**
- 1 tsp lime juice
- 2 cups water

Directions:

- 1** In medium saucepan over medium high heat, combine Coconut Ginger Soup Base and Coconut Milk. Bring to a boil.
- 2** Add chicken. Lower heat and cook until chicken is cooked, about 10 minutes.
- 3** Add Fish Sauce, lime juice and water. Stir together to incorporate all ingredients well.
- 4** Return to a boil, stirring occasionally. Serve hot.

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Galloping Horses (Ma Ho)



Ma Ho, a popular Thai hors d'oeuvre, is a spicy meat mixture usually served in tangerine segments. We made it into easier finger food by filling endive leaves.

Yield:

22-26 pieces, depending on size of endive leaves

Time:

20 minutes

Ingredients:



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- 1 Tbsp canola or olive oil
- 1/2 cup minced onion
- 4 large cloves garlic, minced
- 1 Tbsp & 1 tsp **Red Curry Base**
- 1 lb lean ground pork or turkey
- 1 Tbsp **Fish Sauce**
- 1 Tbsp light brown sugar
- 1 (8 oz / 227g) can crushed pineapple (in it's own juice)
- 1 tsp cornstarch
- 1/2 cup dry roasted peanuts, roughly chopped (extra for garnish)
- 2 Tbsp minced cilantro (extra for garnish)
- 2 or 3 large endives, leaves separated and washed

Directions:

- 1** Heat oil in a large non-stick skillet over a medium-high heat. Add onion and garlic. Cook 1-2 minutes. Add Red Curry Base and stir until dissolved and fragrant.
- 2** Drain pineapple well, reserving juice. Whisk cornstarch into juice until dissolved and set aside.
- 3** Add pork or turkey, Fish Sauce, sugar and pineapple to skillet. Stir-fry until meat is cooked through and no longer pink, about 6 minutes. Stir in peanuts, cilantro and reserved juice. Sauté 1-2 minutes, or until combined and sauce is thickened. Remove from heat.
- 4** Fill endive leaves with meat and pineapple mixture. Garnish with extra chopped peanuts and cilantro if desired, and serve immediately.

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Pad Thai



Yield:

2 Servings

Ingredients:



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- 4 Tbsp vegetable oil, divided
- 1 egg, beaten
- 1/2 lb (227 g) raw shrimp, peeled and de-veined*
- (chopped chicken or pork may also be used)
- 1/2 box (8 oz / 227 g) **Rice Noodles** , any width, soaked for stir-fry
- 4 scallions, chopped
- 1/3 cup coarsely chopped peanuts
- 1 packet **Pad Thai Sauce**
- 2 cups bean sprouts
- Garnish cilantro and lime wedges
- *Chopped chicken or pork may also be used.

Directions:

- 1** In wok or large skillet, heat 2 Tbsp vegetable oil.
- 2** Add egg. Scramble lightly, about 20 seconds.
- 3** Add shrimp or meat. Stir fry until cooked through.
- 4** Add remaining vegetable oil. Add Rice Noodles. Stir fry 4-7 minutes until firm but tender.
- 5** Add scallions, peanuts and Pad Thai Sauce. Stir fry about 1 minute.
- 6** Stir in bean sprouts.
- 7** Serve hot garnished with cilantro and lime wedges.

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Red Curry Chicken With Basil



Serve this classic curry over jasmine rice for a traditional Thai meal.

Yield:

Serves 4 as a main dish

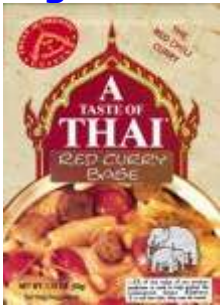
Time:

10 minutes to chop ingredients

15 minutes to cook

Total Time: 25 minutes

Ingredients:



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- 2 Tbsp vegetable oil
- 1 & 1/2 Tbsp **Red Curry Base**
- 1 can **Coconut Milk** , shaken
- 1 & 1/2 lbs (750 g) boneless skinless chicken breasts, sliced into bite size pieces
- 2 tsp sugar
- 2 tsp **Fish Sauce**
- 1 red bell pepper, cored and sliced
- 10 large basil leaves, chopped

Equipment:

A large frying pan, which works much better than a wok!

Directions:

1 Heat the oil in the frying pan over medium heat.



2 Add the curry base and simmer for 2 minutes, so that it is dissolved and foaming.



3 Stir in the can of the coconut milk. Cook over medium heat for 4 minutes, stirring occasionally.



4 Add the sliced chicken. Simmer for 4 minutes.



5 Stir in the sugar, fish sauce and bell pepper. Simmer until the chicken is cooked, about 3 minutes more.



6 Add the chopped basil. Season to taste with more sugar or seasoning sauce as desired.



7 Serve over rice.



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Spicy Thai Peanut Baked Chicken

The wonderful peanut flavor of this chicken will leave family and friends begging for more.

Yield:

4 Servings

Ingredients:



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1/2 cup milk

2 lbs (900 g) chicken pieces with bone

1 packet **Spicy Thai Peanut Bake**

Directions:

- 1** Preheat oven to 350°F (175°F).
- 2** In a small bowl, place milk.
- 3** Moisten each chicken piece well with milk.
- 4** In a plastic bag, pour Spicy Thai Peanut Bake.
- 5** Shake each piece of chicken in the bag with the Spicy Thai Peanut Bake until well coated.
- 6** Place in ovenproof baking dish, sprayed with non-stick cooking spray.
- 7** Sprinkle any excess Spicy Thai Peanut Bake over top of chicken.
- 8** Bake until done, about 35-40 minutes.

More recipes at: www.atasteofthai.com

Thai Chicken with Green Beans



A quick, low-fat curry. Serve with rice noodles or jasmine rice

Yield:

4 Servings

Time:

30 minutes

Ingredients:



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- 2 Tbsp fresh lime juice (1 lime)
- 2 Tbsp brown sugar
- 1 tsp cornstarch
- 2 Tbsp oil
- 1 Tbsp **Red Curry Base**
- 1 medium red onion, sliced
- 3 large cloves garlic, minced
- 1 & 1/4 lbs boneless, skinless chicken breast, thinly sliced into bite size pieces
- 1 Tbsp **Fish Sauce**
- 1- 9 oz (225 g) package frozen French-cut green beans, thawed and drained

Directions:

1 In a small bowl whisk together lime juice, brown sugar and cornstarch until combined. Set aside.



2 Heat oil over medium high heat in a large skillet or wok. Add curry base and stir until dissolved and bubbly.



3 Add onions and garlic. Stir fry 2 minutes or until onions begin to soften.



4 Add chicken and fish sauce. Stir fry 2 to 3 minutes or until chicken is just cooked.



5 Mix in lime juice mixture and green beans. Toss until heated through.



More recipes at:

www.atasteofthai.com