



# COCONUT MILK RECIPES

## **Baked Chicken in Peanut Sauce**

## **Bananas in Coconut Milk**

A Classic Thai Dessert

## **Chicken in Red Curry Ginger Sauce**

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

## **Chickpeas & Vegetables in Coconut Milk**

A Vegetarian Soup Packed with Protein.

## **Coconut Ginger Chicken Soup**

The Favorite Thai Soup

## **Green Curry with Beef**

From the north of Thailand, where food tends to be spicier.

## **Mussels in Red Curry Sauce**

For a great self-serve appetizer, serve mussels with a basket of crusty bread pieces on the side.

## **Red Curry Beef Stew**

Comfort food is the same the world over.

## **Red Curry Chicken With Basil**

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

## **Sticky Rice with Mango**

Our Soft Jasmine Rice makes this classic Thai dessert easier to prepare and every bit as delicious.

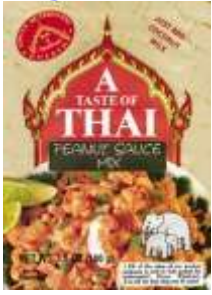
# Baked Chicken in Peanut Sauce



## Yield:

6 Servings

## Ingredients:



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1 packet **Peanut Sauce Mix**

1 can **Coconut Milk** \*

4 lbs ( 1800 g ) bone-in chicken

salt and pepper

1 cup flour

1 Tbsp vegetable oil

OPTIONAL: 1/4 cup chopped fresh cilantro

( coriander leaf)

\*Lite Coconut Milk may be substituted

## Directions:

**1** Prepare Peanut Sauce according to directions on package. Set aside.

**2** Preheat oven to 350°F (175°C).

**3** Salt and pepper chicken.

**4** Dredge in flour until evenly coated.

**5** In large nonstick skillet, heat oil. Brown chicken very well. Drain on paper towels.

**6** Put chicken in baking dish. (So the thighs fit snug but are not on top of one another.

**7** Pour Peanut Sauce over chicken. Cover. Bake 30 minutes. Uncover. Baste and bake an additional 15 minutes.

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# Bananas in Coconut Milk



A Classic Thai Dessert

## Yield:

Serves 4

## Time:

15 minutes

## Ingredients:



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- 4 medium bananas, **not overripe**
- 1 can **Coconut Milk**
- 1/2 cup sugar
- 1/4 tsp salt
- 1/4 tsp nutmeg

## Directions:

**1** Peel bananas and cut into diagonal pieces, about 2" each.



**2** Cut each piece in half lengthwise.



**3** In a medium saucepan over high heat, whisk together the coconut milk, sugar, salt and nutmeg.



**4** Bring to a boil, stirring constantly. Reduce heat and add bananas, being careful not to splash yourself.



**5** Simmer for two minutes, until bananas are just heated through.

**6** Serve warm in individual bowls, with a dash of nutmeg on top.



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# Chicken in Red Curry Ginger Sauce



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

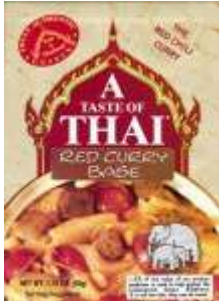
## Yield:

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 **Red 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 Panang or Green 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

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# Chickpeas & Vegetables in Coconut Milk

A Vegetarian Soup Packed with Protein.

## Yield:

Makes 9 cups

## Ingredients:



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- 2 Tbsp oil
- 1 large onion, diced
- 1 Tbsp minced ginger
- 4 large cloves garlic, minced
- 1 red bell pepper, diced
- 1 green bell pepper, diced
- 1 small yellow squash, diced
- 2 Tbsp yellow curry powder
- 1 tsp salt
- 1 large tomato, diced
- 2 15 oz ( 425 g ) cans chickpeas, drained
- 1 can **Coconut Milk**
- juice from 1 lime

## Directions:

- 1** In a large nonstick skillet, heat oil over medium high heat. Add onion, ginger and garlic. Sauté 3 to 4 minutes until vegetables start to wilt.
- 2** Add red bell pepper, green bell pepper and squash. Sauté an additional 2 to 3 minutes.
- 3** Reduce heat to medium. Add yellow curry powder, salt and tomato. Sauté 2 to 3 minutes or until the curry is well mixed and fragrant.
- 4** Add chickpeas and Coconut Milk. Heat through.
- 5** Add lime juice, mixing in well. Serve.

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# Coconut Ginger Chicken Soup

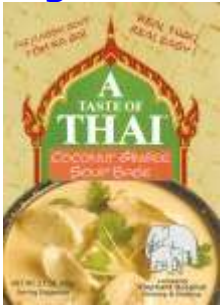


The Favorite Thai Soup

## 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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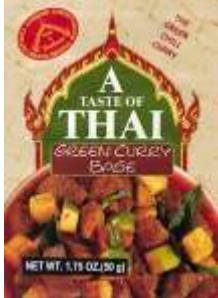
# Green Curry with Beef

From the north of Thailand, where food tends to be spicier.

## Yield:

4 Servings

## Ingredients:



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- 1 can **Coconut Milk**
- 1 Tbsp **Green Curry Base**
- 1 lb ( 454 g ) beef sirloin steak, cut into strips
- 2 Tbsp **Fish Sauce**
- 1 Tbsp sugar
- 1 onion, quartered
- 1 cup frozen peas
- 2 medium tomatoes, quartered
- 1 cup loosely packed fresh basil leaves

## Directions:

- 1** In a dutch oven or fry pan, brown steak. Remove and set aside.
- 2** In same pan, add Coconut Milk and heat over medium high heat for 3 minutes.
- 3** Stir in Green Curry Base.
- 4** Add Seasoning Sauce, sugar and onion. Continue cooking 2-3 minutes, stirring occasionally.
- 5** Add peas and tomatoes.
- 6** Bring to a boil, then simmer until onions are translucent.
- 7** Add beef and heat through, approximately 3 minutes.
- 8** Stir in basil until wilted.
- 9** Serve with Soft Jasmine Rice.

**More recipes at:** [www.atasteofthai.com](http://www.atasteofthai.com)

# Mussels in Red Curry Sauce



For a great self-serve appetizer, serve mussels with a basket of crusty bread pieces on the side.

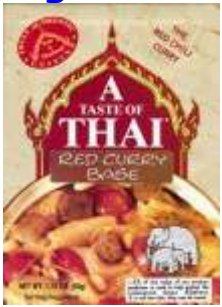
## Yield:

10 appetizers  
(about 4 mussels each)

## Time:

45 minutes

## Ingredients:



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- 2 Tbsp vegetable oil
- 1 medium onion or 3 shallots, chopped
- 1 Tbsp **Red Curry Base**
- 1 can **Coconut Milk** or Lite Coconut Milk
- 2 Tbsp lime juice
- 2 Tbsp brown sugar
- 1 Tbsp **Fish Sauce** , or salt to taste
- 1 large tomato, chopped
- 2 lbs mussels, scrubbed & de-bearded
- Garnish: chopped cilantro, lime wedges

## Equipment:

Large skillet with cover

## Directions:

- 1** Heat oil in skillet over medium-high flame. Add onion and briefly sauté.
  - 2** Add curry base and stir until bubbling and onions are soft.
  - 3** Add the coconut milk, lime juice, brown sugar, fish sauce, and tomato. Mix well and bring to a boil.
  - 4** Add the mussels and cover. Steam until the mussels open and are tender. Pour into a large serving bowl and garnish with cilantro and lime wedges.
- Serving Suggestion:  
This will also serve 4 as a main course, accompanied with Rice Noodles for soaking up the flavor of the sauce.

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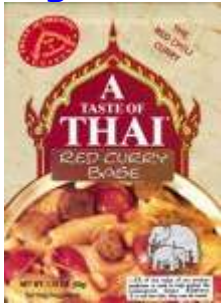
# Red Curry Beef Stew

Comfort food is the same the world over.

## Yield:

4 Servings

## Ingredients:



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- 2 Tbsp vegetables oil
- 2 Tbsp **Red Curry Base**
- 2 lbs ( 908 g ) stew meat
- 2 medium onions, chopped
- 3 medium potatoes, peeled and cut into chunks
- 3 medium carrots, peeled and cut into chunks
- 1 can **Coconut Milk**
- 3 Tbsp **Fish Sauce**
- 2 tsp brown sugar
- 1 cup roasted, unsalted peanuts

## Directions:

- 1** In large pot, heat oil. Add Curry Base. Sauté for 1 minute.
- 2** Add stew meat and brown on all sides.
- 3** Add onions and carrots and sauté for 3 minutes.
- 4** Add potatoes, Coconut Milk, Fish Sauce and brown sugar.
- 5** Cover and simmer for approximately 1 to 1 1/2 hours or until meat is tender.
- 6** Garnish with peanuts.

**More recipes at:** [www.atasteofthai.com](http://www.atasteofthai.com)

# Red Curry Chicken With Basil



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

## Yield:

Serves 4 as a main dish

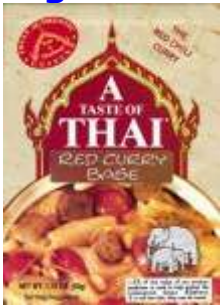
## Time:

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.



**More recipes at:**  
[www.atasteofthai.com](http://www.atasteofthai.com)

# Sticky Rice with Mango



Our Soft Jasmine Rice makes this classic Thai dessert easier to prepare and every bit as delicious.

## Yield:

Serves 4

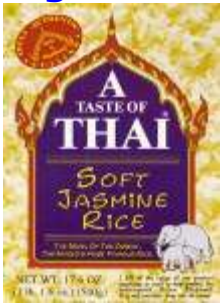
## Time:

25 minutes to assemble

30 minutes to rest

Total Time: 55 minutes

## Ingredients:



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1 cup uncooked **Soft Jasmine Rice**

1 can **Coconut Milk**

2/3 cup sugar

1/2 tsp salt

1 mango

## Directions:

**1** Cover rice with cold water and rinse. Repeat until the water runs clear, about 3 times, and drain.



**2** In a medium saucepan bring 1 & 3/4 cups of water to a boil. Add the rice and stir briefly. Reduce heat to a low simmer and cover. Cook for 20-25 minutes or until the water is absorbed.

**3** In a saucepan, combine coconut milk, sugar and salt. Boil for 3 minutes, stirring frequently. Remove from heat.

**4** Pour the boiled coconut milk into the cooked rice. Stir well.



**5** Cover top of rice directly with wax paper or aluminum foil. Let rest for 30 minutes at room temperature.



**6** Peel the mango and cut into slices or squares.



**7** Spoon the rice, or scoop with an ice cream server onto a serving platter and decorate with mango slices.



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