



# FAVORITE RECIPES

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

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

## **Pan-Seared Tofu in Orange Peanut Sauce**

Our Orange Peanut Sauce transforms tofu into something everyone will enjoy!

## **Red Curry Chicken With Basil**

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

## **Rice Noodles with Sesame Basil Pesto**

Some days you can have it all. This recipe is easy, fast, low-fat and vegan. *Plus*, it's great whether served hot or cold.

## **Shitake Cider Saute**

This side dish is elegant and easy. Don't substitute other mushrooms for the shitakes. They have a unique flavor and texture.

## **Sticky Rice with Mango**

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

## **Thai Corn Fritters**

Try our Sweet Red Chili Sauce for dipping

## **Thai Salmon Baked In Foil**

This one is easy, healthy and with almost no cleanup.

# Chicken in Red Curry Ginger Sauce



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

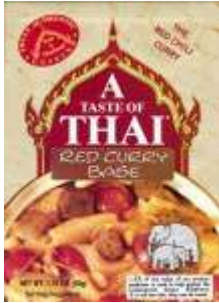
## Yield:

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

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



# Pan-Seared Tofu in Orange Peanut Sauce



Our Orange Peanut Sauce transforms tofu into something everyone will enjoy!

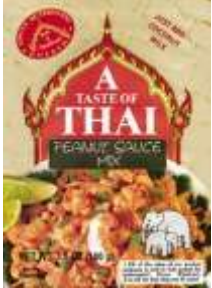
## Yield:

Serves 4

## Time:

30 minutes

## Ingredients:



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2 Tbsp canola oil  
1 lb ( 454 g ) extra-firm tofu  
1 bunch scallions (green onions)  
1 cup orange juice  
1 packet **Peanut Sauce Mix**  
1 cup cherry tomatoes, halved  
Suggested Partners: Jasmine Rice or Rice Noodles

## Equipment:

Large skillet or wok  
Tongs (help for flipping)

## Directions:

**1** Drain tofu. Cut the block horizontally into 3 slices.



**2** Place each slice on a double thickness of paper towel. Cover with a double thickness of paper towel and press firmly with hands until most of the water is absorbed. Change paper towels in between presses.



**3** Cut each slice into 4 rows. Cut each row into bite size pieces.



**4** In a large skillet heat the oil over medium high heat.

**5** Add the tofu with enough space in between to turn over (also so they brown and not steam). Sear in two batches, pressing gently with back of spatula. Cook until golden brown on each side (don't flip until browned). Drain pieces on paper towel. Pat tops to remove excess oil.



**6** While tofu is browning, slice the scallions into thin rounds, reserving 2 tablespoons of the darkest green for garnish.

**7** In the same skillet, add a teaspoon more oil if necessary, and sauté scallions 1 to 2 minutes. Add the orange juice and peanut sauce mix and bring to a boil. Turn heat down and simmer for one minute.



**8** Add tofu and tomatoes, stirring gently to coat with sauce and heat through.



**9** Serve over rice or rice noodles and garnish with reserved scallions.

**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

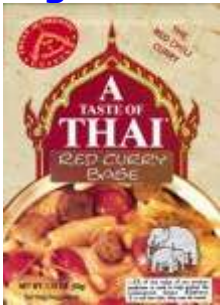
## Time:

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)



# Rice Noodles with Sesame Basil Pesto



Some days you can have it all. This recipe is easy, fast, low-fat and vegan. *Plus*, it's great whether served hot or cold.

## Yield:

Serves 4 hungry people

## Time:

20 minutes from start to finish

## Ingredients:



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1/2 box ( 8 oz / 227 g ) **Rice Noodles**

2 Tbsp sesame seeds

1 cup firmly packed basil leaves, stems removed

4 cloves garlic

2 Tbsp hot chili oil

2 Tbsp olive oil

2 Tbsp rice wine vinegar

1 tsp sugar

1 tsp salt

## Equipment:

Blender

Tip:

Although traditionally rice noodles are soaked in water for up to an hour to soften them, here we use the quick boil method for today's time-pressed cooks.

## Directions:

**1** Preheat oven to 300 F.

**2** Put a large pot of water (2 quarts or more) on to boil, with one tablespoon salt.

**3** Spread the sesame seeds on a pan. Toast in oven for about 2 minutes or until golden.

**4** Watch them carefully so they don't burn. Remember: brown means bitter!

**5** Put the basil leaves, garlic, toasted sesame seeds, chili oil, olive oil, vinegar, sugar, and salt in the blender. Blend until smooth.

**6** When the water boils, add the rice noodles. Stir once to separate the noodles.

**7** Boil 5 to 7 minutes, until noodles are tender but still firm (al dente).

**8** FOR WARM NOODLES

Drain the noodles and very briefly run warm water over them. (This removes some of the starch, keeping the noodles from getting "gummy"). Return the noodles to the pot and toss in the sauce.



**9** FOR COLD NOODLES

Drain the noodles and immediately run under cold water until noodles are cool. Toss with sauce and serve, or cover and chill to serve later.



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

# Shitake Cider Saute



This side dish is elegant and easy. Don't substitute other mushrooms for the shitakes. They have a unique flavor and texture.

## Yield:

Serves 4 as a side dish

## Time:

15 minutes from start to finish

## Ingredients:



Find us  
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- 1 Tbsp olive oil
- 2 Tbsp margarine
- 4 cloves, crushed garlic
- 1/2 lb ( 227 g ) shitakes, stemmed and sliced
- 1/4 cup cider (or apple juice)
- 1 Tbsp soy sauce
- 2 Tbsp **Garlic Chili Pepper Sauce**

## Equipment:

Frying Pan

## Directions:

**1** Heat olive oil and margarine in pan over medium heat.

**2** Add garlic and briefly saute. Be careful not to burn the garlic.



**3** Add shitakes and toss to coat.



**4** Add cider, soy sauce, and Garlic Chili Pepper Sauce.



**5** Saute for three minutes more.

**6** Serve warm over crisp greens.



**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

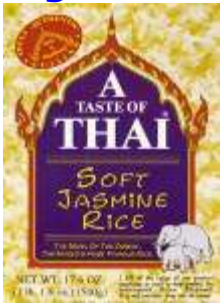
## Time:

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.



**More recipes at:**

[www.atasteofthai.com](http://www.atasteofthai.com)



# Thai Corn Fritters



Try our Sweet Red Chili Sauce for dipping

## Yield:

10 fritters

## Time:

10 minutes to assemble

10 minutes to fry

Total time: 20 minutes

## Ingredients:



Find us  
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3 scallions (green onions)

2 tsp **Red Curry Base**

1 large egg

1 15 oz can corn, drained

2 tsp soy sauce

1/4 cup all-purpose flour

2 Tbsp vegetable oil

## Equipment:

A large skillet, preferably non-stick

## Directions:

**1** Finely chop the scallions.



**2** In a large glass mixing bowl, warm the curry base in microwave on high power for 5 seconds, to soften it.



**3** Whisk in egg, breaking up any lumps of the curry base.



**4** Add the chopped scallions, drained corn, soy sauce and flour. Mix until just blended.



**5** Heat oil in skillet over medium-high heat. Using two spoons, drop small mounds (about 3 tablespoons) of fritter batter into the hot skillet. Use back of spoon to flatten fritters. Cook a few at a time so oil stays hot. Cook about three minutes on each side, or until golden.



**6** Drain the fritters on paper towels. Repeat with remaining batter.



**7** Serve with a sweet dipping sauce, such as our Sweet Red Chili Sauce.



**More recipes at:**

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# Thai Salmon Baked In Foil



This one is easy, healthy and with almost no cleanup.

## Yield:

Serves 2

## Time:

10 minutes to assemble

45-60 minutes to bake

Total Time: 55-70 minutes

## Ingredients:



Find us  
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1 large onion, sliced

2 tomatoes, sliced

3/4 lb ( 340 g ) salmon fillets

1/4 cup **Sweet Red Chili Sauce**

1 cup loosely packed basil leaves

## Equipment:

Aluminum Foil

Baking Sheet

Tip:

In the summer, forget the oven and cook on the grill.

## Directions:

**1** Preheat oven to 400 F(200 C). Make a large double thickness of foil and lay over baking sheet.

**2** Spread a layer of onions in center.



**3** Spread most of the sliced tomatoes atop the onions.



**4** Put on the salmon fillet, skin side down.



**5** Spread Sweet Red Chili Sauce over salmon.



**6** Pile fresh basil leaves atop the salmon.



**7** Put the remaining tomato slices atop the basil.



**8** Fold the foil length wise and roll foil down to seal top.



**9** Roll up ends of foil to complete the seal.



**10** Bake 45 minutes to 1 hour.

