



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.

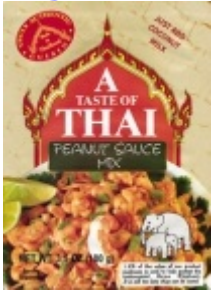
Baked Chicken in Peanut Sauce



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

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

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

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.

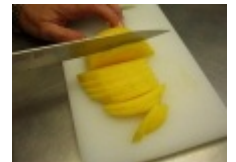
4 Pour the boiled coconut milk into the cooked rice. Stir well.



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