



# 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

## **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.

## **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.

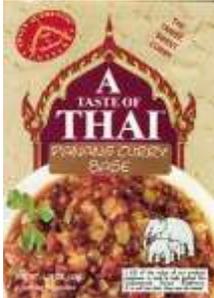
## Yield:

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

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# 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

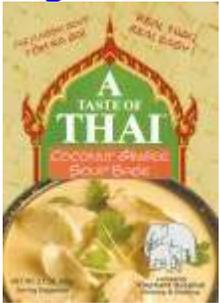


The Favorite Thai Soup

## 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.

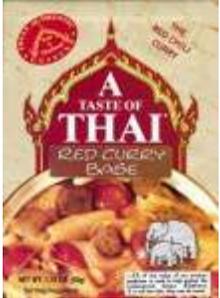
### Yield:

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.

**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

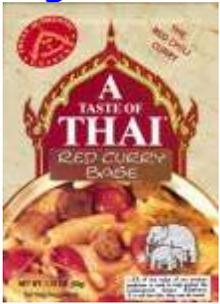
## Time:

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)

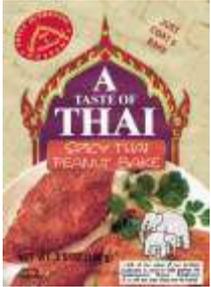
# Spicy Thai Peanut Baked Chicken

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](http://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:**

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