



# RICE

## **Green Curried Rice with Shrimp**

We prepare extra rice the day before just to make this tasty entrée. The anise mimics the flavor of Thai holy basil, and tastefully complements the spicy heat of green curry.

## **Peanut Fried Rice with Fish**

Cold rice and cooked fish make this a quick and delicious stir-fry. Peanut Sauce Mix combined with Fish Sauce transforms leftovers into an exciting new meal.

## **Thai Chicken and Rice One Pot Dinner**

Traditional Thai seasonings make a tasty and easy one pot dinner for your family in under 30 minutes. The zesty turmeric gives the rice its rich yellow color and the sweet coconut milk blends all the flavors together into one wonderful meal.

## **Zesty Black Bean Rice**

This flavor packed recipe is back by popular demand! It makes a complete meal for your vegetarian friends.

## **Coconut Ginger Rice Chicken Salad**

This easily prepared entrée is light and refreshing.

## **Yellow Curry Rice with Shrimp**

Our 7-ounce box of Yellow Curry Rice can be a simple side dish or a quick dinner in less than 25 minutes. We added shrimp and scallions for a lively tasting entrée with bold flavors.

## **Pork Fried Rice (Kao Pat Moo)**

Day old rice is the perfect leftover for this delicious recipe. The addition of Red Curry makes it a bit hotter than traditional Thai fried rice. Top this spicy rice with a fried egg for a country-style Thai dish.

## **Garlic Basil Coconut Rice**

Aromatic Jasmine Rice is combined with three of Thailand's most commonly used ingredients, garlic, basil and coconut, to create one extraordinary rice.

# Green Curried Rice with Shrimp

## YIELD

4 servings

## TIME

Total time: 25 minutes

## INGREDIENTS

- 2 tablespoons oil
- 1 cup chopped onion
- 1 cup (cut 1") chopped green beans
- 1 tablespoon minced garlic
- 1/2 teaspoon anise seeds, crushed
- 1 lb large shrimp, peeled and deveined
- 1 tablespoon **A Taste of Thai Green Curry Paste\***
- 2 teaspoons **A Taste of Thai Fish Sauce**
- 3 cups day old **A Taste of Thai Jasmine Rice**
- 1 cup diced plum tomatoes, seeded
- 1/2-3/4 cup **A Taste of Thai Coconut Milk**

\*Any A Taste of Thai Curry can be substituted for the Green Curry.

## DIRECTIONS

1. In a large skillet heat oil over a high heat. Add onions and stir-fry until they begin to brown.
2. Add beans, garlic and anise. Stir-fry 2-3 minutes, or until the garlic is softened and fragrant. Add shrimp, Curry, and Fish Sauce. Sauté until all ingredients are well coated with Curry and shrimp has just barely turned pink.
3. Add rice. Stir-fry until ingredients are heated through and well combined. Add tomatoes and Coconut Milk. Mix well. Season to taste with additional Fish Sauce or salt, and serve immediately.

Chef's Tip: Leftover Coconut Milk can be frozen in an air-tight plastic container for up to 6 months. Thaw in the refrigerator.

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



We prepare extra rice the day before just to make this tasty entrée. The anise mimics the flavor of Thai holy basil, and tastefully compliments the spicy heat of green curry.



### [A Taste of Thai Green Curry Paste](#)

Our hottest curry paste! Fresh Thai green chilies give fantastic aroma, great flavor and major heat! This is our favorite for beef and chicken curries.

### [A Taste of Thai Fish Sauce](#)

Essential for Thai cooking! Also known as seasoning sauce. Thais use this as we use salt, or as other Asian Cuisines use soy sauce.

### [A Taste of Thai Jasmine Rice](#)

One of Thailand's many gifts to World Cuisine. Jasmine Rice is justly famous for its marvelous aroma and texture.

### [A Taste of Thai Coconut Milk](#)

Our coconut milk is the highest grade available, coming from the first pressing. Think of it as extra virgin coconut milk!

# Peanut Fried Rice with Fish

## YIELD

4 servings (7 cups)

## TIME

25 minutes

## INGREDIENTS

- 2 tablespoons oil
- 1 large onion, chopped (2 cups)
- 2 1/2 tablespoons minced ginger
- 1 tablespoon minced garlic
- 4 cups cooked **A Taste of Thai Jasmine Rice**, cold\*
- 1-2 tablespoons **A Taste of Thai Fish Sauce**
- 1/2-3.5 oz packet **A Taste of Thai Peanut Sauce Mix**, 1 inner envelope
- 2 cups cooked and flaked fish\*\* (of choice, grilled or pan-seared)
- 1/3 cup chopped fresh basil
- 1 lime cut into 8 wedges
- Optional: Favorite hot sauce

\*Day old rice works best for fried rice.

\*\*We used salmon for our test, but any firm fleshed fish will do.

## DIRECTIONS

1. In a large non-stick skillet heat oil over a high heat until hot. Add onions and cook until they are a deep brown (caramelized), but not black.
2. Add the ginger and garlic. Stirring, cook 2 or 3 minutes until fragrant. Add Jasmine Rice and Fish Sauce. Stir-fry until rice is coated with oil. Add more oil if too dry.
3. Add 1 inner envelope of Peanut Sauce Mix and fish. Stir-fry until heated through. Mix in basil at the last minute of cooking and serve.
4. Pass a bowl of lime wedges to squeeze on rice. For those who "like it hot" sprinkle on a few drops of hot sauce.

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



Cold rice and cooked fish make this a quick and delicious stir-fry. Peanut Sauce Mix combined with Fish Sauce transforms leftovers into an exciting new meal.



### [A Taste of Thai Jasmine Rice](#)

One of Thailand's many gifts to World Cuisine. Jasmine Rice is justly famous for its marvelous aroma and texture.

### [A Taste of Thai Fish Sauce](#)

Essential for Thai cooking! Also known as seasoning sauce. Thais use this as we use salt, or as other Asian Cuisines use soy sauce.

### [A Taste of Thai Peanut Sauce Mix](#)

Combine with Coconut Milk for the best tasting peanut sauce! Use for satays, as a cooking sauce, pasta sauce, or as a delicious cold dip.

# Thai Chicken & Rice One Pot Dinner

## YIELD

4 servings

## TIME

10 minutes to assemble

15-20 minutes to cook

Total time: 25-30 minutes



Traditional Thai seasonings make a tasty and easy one pot dinner for your family in under 30 minutes. The zesty turmeric gives the rice its rich yellow color and the sweet coconut milk blends all the flavors together into one wonderful meal.

## INGREDIENTS

Salt & pepper

Oil for browning

4 pieces boneless, skinless chicken breast (about 1 1/4 lbs)

1 1/4 cups **A Taste of Thai Jasmine Rice**, uncooked

2 cups water

1-1.75 oz packet **A Taste of Thai Chicken & Rice Seasoning**

1 red bell pepper, diced

1 cup peas, fresh or frozen

## DIRECTIONS

1. Salt and pepper chicken. In a large saucepan, heat oil on high and brown chicken. Remove chicken when browned. Set aside.
2. Add Jasmine Rice to saucepan and stir to coat rice. Add water and Chicken & Rice Seasoning (both inner envelopes). Stir well to combine.
3. Top Rice with chicken and bell peppers. Cover and bring to a boil. Reduce heat and simmer on a low heat 10 minutes.
4. Uncover and add peas, re-cover and cook 5 minutes more.

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



### A Taste of Thai Chicken & Rice Seasoning

A delicious one pot meal in less than 30 minutes! Turmeric gives your rice and chicken a beautiful color and great aroma.

### A Taste of Thai Jasmine Rice

One of Thailand's many gifts to World Cuisine. Jasmine Rice is justly famous for its marvelous aroma and texture.

# Zesty Black Bean Rice

## YIELD

8 cups

## TIME

25 minutes



This flavor packed recipe is back by popular demand! It makes a complete meal for your vegetarian friends.

## A Taste of Thai Coconut Ginger Rice



Enjoy these classic Asian flavors together with Jasmine Rice.

## INGREDIENTS

1-7 oz box **A Taste of Thai Coconut Ginger Rice**

1/2 cup raisins

2 tablespoons vegetable oil

1 large carrot, chopped

1 medium onion, chopped

1 medium red bell pepper, chopped

1 tablespoon chopped fresh ginger

1/2 pound snow peas, trimmed

1-15 oz can black beans, rinsed and drained

2 teaspoons sugar

1/2 teaspoon salt

2 tablespoons fresh lime juice

2 tablespoons chopped cilantro

## DIRECTIONS

1. Prepare rice according to package directions. When done, stir in raisins. Cover and set aside to stay warm.
2. Meanwhile heat oil in a large skillet. Add carrot, onion, red bell pepper and ginger. Stir-fry until slightly soft, about 2 minutes. Add snow peas and stir-fry until snow peas turn bright green, about 30 seconds.
3. Add black beans, cooked rice, sugar, salt, lime juice and cilantro. Mix together until heated through and serve.

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

# Coconut Ginger Rice Chicken Salad

## YIELD

4 Servings

## TIME

20 minutes



This easily prepared entrée is light and refreshing.

## INGREDIENTS

- 1/2 cup rice vinegar
- 1/4 cup sugar
- 1 teaspoon **A Taste of Thai Fish Sauce**
- 1-7oz box **A Taste of Thai Coconut Ginger Rice**, prepared
- 1 lb cooked boneless, skinless chicken breast, cubed
- 2 cups green seedless grapes, halved
- 1 bunch scallions (green onions), sliced in rounds
- 3 carrots, julienned
- Optional: chopped cilantro

## DIRECTIONS

1. In saucepan, combine vinegar, sugar and Fish Sauce. Bring to a boil. Reduce to simmer and stir until sugar crystals are dissolved. Remove from heat.
2. Add rice to vinegar mixture. Stir well. Cover and cool in refrigerator.
3. Once rice mixture is cooled, add chicken, grapes, scallions, carrots and cilantro. Mix together well.
4. Serve.

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



### [A Taste of Thai Coconut Ginger Rice](#)

Enjoy these classic Asian flavors together with Jasmine Rice.

### [A Taste of Thai Fish Sauce](#)

Essential for Thai cooking! Also known as seasoning sauce. Thais use this as we use salt, or as other Asian Cuisines use soy sauce.

# Yellow Curry Rice with Shrimp

## YIELD

Approximately 5 cups

## TIME

20 minutes



Our 7-ounce box of Yellow Curry Rice can be a simple side dish or a quick dinner in less than 25 minutes. We added shrimp and scallions for a lively tasting entrée with bold flavors.

## A Taste of Thai Yellow Curry Rice



Turmeric and other Thai spices combine with our Jasmine Rice to create this delicious side dish.

## INGREDIENTS

1-7 oz box **A Taste of Thai Yellow Curry Rice**

1 bunch scallions

1 lb medium or large shrimp

1 tablespoon oil

Optional:

Lime wedges

Chopped peanuts

## DIRECTIONS

1. Cook Yellow Curry Rice according to box directions.
2. While rice is cooking chop scallions, dividing white and light green parts from dark green parts. Set aside dark green parts. Peel and devein shrimp.
3. While rice is resting, heat oil in large skillet over a medium-high heat. Add white and light green scallions. Stir-fry one minute and add shrimp. Stir-fry until shrimp is pink, about 2-3 minutes.
4. Stir cooked rice into skillet and toss to combine. Sprinkle with reserved dark green scallions and serve. Serve with optional lime wedges and chopped peanuts for some favorite Thai accents.

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

# Pork Fried Rice - Kao Pat Moo

## YIELD

4 servings or 6 1/2 cups

## TIME

20 minutes to assemble

10 minutes to cook

Total time: 30 minutes

## INGREDIENTS

3 tablespoons oil, divided

1 beaten egg

1 cup chopped onion

1 red pepper, chopped

1 tablespoon minced garlic

1 tablespoon **A Taste of Thai Red Curry Paste**

1 lb boneless pork loin, cut into small pieces

2 tablespoons **A Taste of Thai Fish Sauce**

1 teaspoon brown sugar

4 cups cooked\* and cooled **A Taste of Thai Jasmine Rice**

2 tablespoons chopped cilantro or basil

\*equals approx. 1 1/2 cups uncooked.

## DIRECTIONS

1. In a large skillet or wok, heat one tablespoon of oil over a medium high heat. Add egg and cook until barely set. Scramble into small pieces and set aside.
2. Add remaining oil, onion, red pepper, garlic and Red Curry. Stir-fry until onion is translucent and curry dissolved.
3. Add pork, Fish Sauce and sugar. Stir-fry until pork is no longer pink.
4. Add Jasmine Rice and reserved egg to skillet. Combine and stir-fry until rice is heated through. Mix in cilantro or basil, and serve.

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



Day old rice is the perfect leftover for this delicious recipe. The addition of Red Curry makes it a bit hotter than traditional Thai fried rice. Top this spicy rice with a fried egg for a country-style Thai dish.



### **A Taste of Thai Red Curry Paste**

Thai chilies, garlic, lemon grass, galanga ginger and kaffir lime give this popular item fantastic and versatile flavor. Great for meat, poultry, vegetables, or fish.

### **A Taste of Thai Fish Sauce**

Essential for Thai cooking! Also known as seasoning sauce. Thais use this as we use salt, or as other Asian Cuisines use soy sauce.

### **A Taste of Thai Jasmine Rice**

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# Garlic Basil Coconut Rice

## YIELD

4 Servings

## TIME

20 minutes

## A Taste of Thai Garlic Basil Coconut Rice



One of our most popular items.

## INGREDIENTS

1 3/4 cups water

1-6.7 oz box **A Taste of Thai Garlic Basil Coconut Rice**

Optional:

1 tablespoon oil or butter

## DIRECTIONS

1. Bring water to a boil in covered pot. Add oil or butter if desired.
2. Add contents of box. Bring back to a boil. Stir and cover. Reduce heat to low, simmer for 15 minutes or until water is absorbed and rice is tender.
3. Remove from heat. Stir and re-cover. Let stand for 5 minutes. Enjoy!

## Microwave Directions

1. Stir together all ingredients plus 1 3/4 cups water in a microwave-safe dish. Add butter or oil if desired.
2. Cover and microwave on high for 8 minutes. Uncover and stir.
3. Re-cover and microwave on high for 3 minutes, or until rice is soft and tender.
4. Uncover, stir, re-cover and let stand for 5 minutes. Enjoy!

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



Aromatic Jasmine Rice is combined with three of Thailand's most common ingredients (garlic, basil and coconut) to create one extraordinary rice.

*Andre Prost, Inc.*

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