



Modern Thai Cooking

Recipes from the #TKLucky7 Recipe Challenge





from thailand to your table

Thai Kitchen is committed to making nothing but the most authentic Thai food and providing the best Thai food experience available to anyone, anytime, without compromising quality for convenience. That's why we only use ingredients selected for their quality and flavour. With Thai Kitchen, you can say goodbye to Thai food delivery and pricey restaurant meals.



thaikitchencanada.ca



discover the world of asian flavours with SIMPLY ASIA®

We've traveled Asia to bring you the famous and delicious flavours that have made this food loved throughout the world. Following long kept traditional recipes, our sauces and seasonings capture each Asian region's distinct character and flavour. Our authentic noodles—made in and imported from Asia—are formulated with the highest grade wheat or rice flour. Our sauces are custom blended in small batches using only superior grade soy sauces, fresh Asian spices and other ingredients. Our philosophy is to continue to use time honored traditional Asian culinary methods to ensure the very best quality and taste.

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about #TKLucky7

Seven Canadian Celebrity Food Bloggers were pitted against each other in a battle of delectable proportions in **Thai Kitchen Canada's #TKLucky7 Recipe Challenge** to celebrate the Year of the Horse — and Canada got to choose the winner!

In order to discover some truly unique food mashups that anyone can make at home, the foodie bloggers were selected based on their creativity, knowledge and enthusiasm for delicious, one-of-a-kind creations.

For seven days each of the contestants live-tweeted and posted a Global Food Mashup recipe to Instagram which their Social Media audience was asked to vote on for their favourite one.

The top recipe selected from each blogger was then entered into a nationwide competition where Canadians had the chance to decide which will be Thai Kitchen Canada's Best Recipe and who will be crowned Thai Kitchen Canada's Brand Ambassador. The contest began on Chinese New Year, January 31, 2014 and wrapped up on February 28, 2014.

Thank you to all our Canadian voters for helping make **#TKLucky7 Recipe Challenge** a success. For product information, recipes and more visit www.thaikitchencanada.ca

acknowledgements

Thank you to our Celebrity Food Bloggers for all their hard work and dedication for making **Thai Kitchen Canada's #TKLucky7 Recipe Challenge** a huge success! Your creativity inspires, motivates, and challenges Canadians to embrace Asian flavours for everyday cooking.

Congratulations to Melissa Ramos for capturing the title of **Thai Kitchen Canada's Brand Ambassador** with her winning recipe, *Red Curry Coconut Pork Ribs*.

*"I am overjoyed at winning the #TKLucky7 Recipe Challenge and becoming Thai Kitchen Canada's Brand Ambassador! It's been an unbelievable experience whipping up dishes and getting creative once again in the kitchen. So with this incredible win, I secretly hope for a lifetime supply of organic coconut milk and red chilli paste! I'm also really happy that my **Coconut Red Curry Pork Ribs** recipe were such a huge hit and pleased the palates of many! Thank you to fans and followers for making this happen for me."*

- MELISSA RAMOS

meet the celebrity food bloggers

The rapid growth of Social Media has given bloggers a powerful platform to reach new audiences of foodlovers. The Celebrity Food Bloggers in the recipe challenge aren't just your average writer who visits a new restaurant on occasion – they're the new rock stars of the food world who are seasoned and have a massive passion for everything to do with food. From cuisine experimentation, to emerging trends, to insider tips and knowledge, they are on the cusp of what's cool in cuisine.

WINNER



Melissa Ramos Toronto

As a Nutritionist, Acupuncturist and owner of Sexy Food Therapy, Melissa's high-heeled approach to health helps people feel sexy from the inside out. She is a regular expert on CTV's The Social where she continues to motivate and empower people in her unconventional but engaging way.

"If there's one thing I love to do as a Nutritionist and Acupuncturist is to brush up on my food facts when I cook. Did you know that chiles increase metabolic rate? It's true, they're a thermogenic food because they're a vasodilator increasing blood flow in the body. And as an added bonus, some say that capsaicin, the active compound in chiles helps to ease symptoms of depression because they act on the production of endorphins in the brain. Can you get a more perfect food?"





Elizabeth Nyland

Vancouver

Elizabeth has been writing her blog, Guilty Kitchen since 2009. In 2012, a world of newfound health was opened when she discovered The Paleo Diet™. She is the author of *Cooking with Coconut Oil: Gluten-Free, Grain-Free Recipes for Good Living*.

Stacey Martin

Regina

Mom to 5, Stacey humorously writes about going from a City Mom to Farmer Joe on her blog *This Lil Piglet*. When she's not wrangling her barn animals OR kids, you can find her sharing her love of DIY, fashion and food down on the farm.



Don Chow

Ottawa

Don is an aspiring cook, writer and founder of foodiePrints. From exploring foreign and domestic cuisines to shopping for exotic ingredients and cobbling together dishes, he finds a story to tell. When he isn't in the kitchen, he spends his time speaking with passionate chefs and local producers in Canada's capital.

Jo-Anna Rooney **Calgary**

Jo-Anna is a career gal turned busy mom! In her quest to raise a family at home, she traded power lunches for play dates, and fast food for fresh food! She is the blogger behind A Pretty Life in the Suburbs, an online hub where she writes about things she loves to cook, bake, create and decorate. Through her blog, Jo-Anna hopes to inspire a love of living life in a yummy kind of way!



Jason Lee **Montreal**

Jason is the blogger behind Shut Up & Eat, a food eater and picture taker. Writing about everything food from recipes to reviews, he will not stop until he can safely say that he ate his way across Montreal. It's a big claim, and it's one he's making.



Kelly Neil **Halifax**

Born and raised in Dartmouth, Nova Scotia, Kelly is a Halifax-based professional photographer and food stylist with an intense passion for cooking, baking and all things Italy. She is also a noted kitty enthusiast.

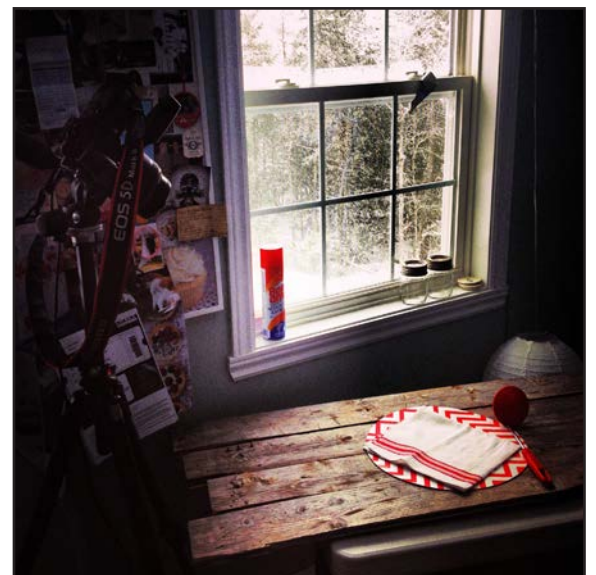


"I take much inspiration for how to apply textures, aromas, and flavours from the world of restaurant food. I also borrow from food traditions and adore finding new ingredients to work with; dried, fresh or canned. There is something blissful about discovering aspects of another cuisine. When it comes to Thai Kitchen products, I was only familiar with a portion before I started the #TKLucky7 Recipe Challenge: mostly the curry pastes and dried rice noodles. They were often in my pantry. I am taken by how well the various sauces work in non-traditional ways in flavouring dishes, especially aiolis." - Don Chow



"Waiting for the perfect time of day to get the right lighting for photo taking is a great excuse to eat fried chicken at 9am! We eat with our eyes first, so getting the plating done - making sure the food looked equally as delicious as they tasted - was just as important as cooking the dishes themselves. Most people wake up to the smell of percolating coffee or sizzling bacon, but during the Thai Kitchen Recipe Challenge, it became common to be greeted with fried chicken, or aromatic curries around my house." - Jason Lee

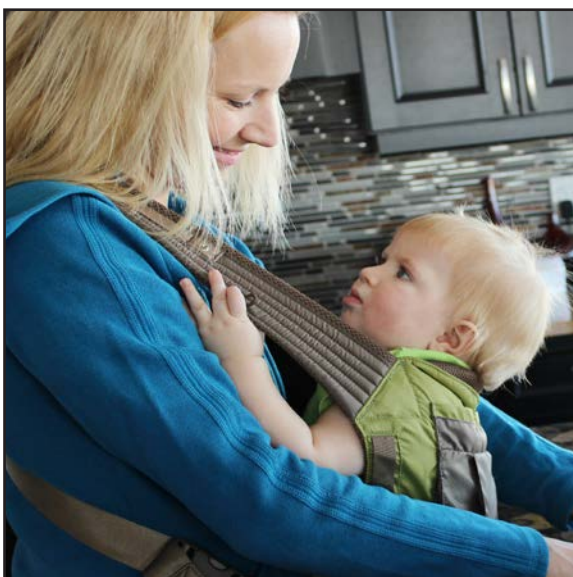
"Until I was 22 years old, everyone, including me, thought I would be a teacher. Imagine my surprise (and my parents') when after university I landed, not only in the career of photographer, but FOOD photographer? I absolutely love the look on people's faces when I tell them I'm a professional photographer and food stylist. Most will instantly ask, 'What does that mean?' I tell them, 'It means I create delicious recipes, source and set up beautiful props, make food look its best for the camera and then capture mouthwatering shots - all from the comfort of my beautiful house in the woods!'" - Kelly Neil





"Because of the way my house is oriented, and the time of day I chose to do my recipes, I often had to use my photo umbrella stands to create enough light to take the photos. This was very difficult in my tiny space. But for anyone who has a blog, wants a blog or is planning on taking food photos up here in Canada, having some off camera lighting makes all the difference in the way your photos turn out. We don't always have the sun on our side." - **Elizabeth Nyland**

"During this #TKLucky7 Recipe Challenge as I whipped up my Thai-inspired dishes, I really had to let a lot of things in my house go. My house basically fell apart with mess! Toys everywhere, dishes everywhere and my pantry was coming apart at the seams. When you're knee-deep in cooking ingredients, things are bound to get crazy and out of place! But the good news is, a big mess usually means something delicious is coming together!" - **Jo-Anna Rooney**

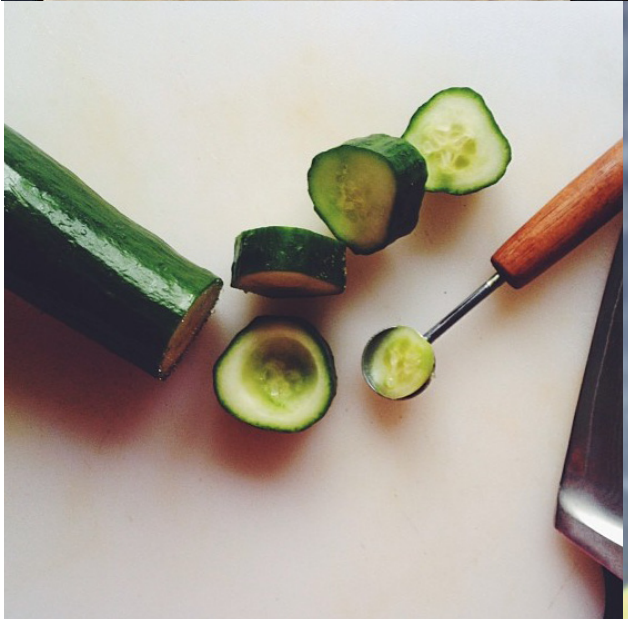


"My family sparks my creativity in the kitchen. Cooking with little ones underfoot added just another spice in my Thai Kitchen Canada's #TKLucky7 Recipe Challenge and a little more character to my apron strings. Cooking quickly or taking a break between steps for a mid-recipe snack with my littlest kitchen helper were my only options." - **Stacey Martin**



appetizers

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bacon-wrapped rice noodle ‘sushi’ with dates and blue cheese

celebrity food blogger **KELLY NEIL**

This bacon-wrapped rice noodle appetizer contains a creamy sweet date stuffed with blue cheese and chili paste. Can you say conversation starter?

Prep Time: 30 minutes

Cook Time: 20 minutes

Makes: 36 servings

INGREDIENTS

- 1 package (250 g) **Thai Kitchen Thin Rice Noodles**
- 1 jar (199 mL) **Thai Kitchen Thai Chili and Ginger Dipping Sauce**
- 36 Medjool dates
- ½ cup (125 mL) crumbled blue cheese
- **Thai Kitchen Roasted Red Chili Paste**, to taste
- 18 strips of bacon, sliced in half crosswise
- Toothpicks

DIRECTIONS

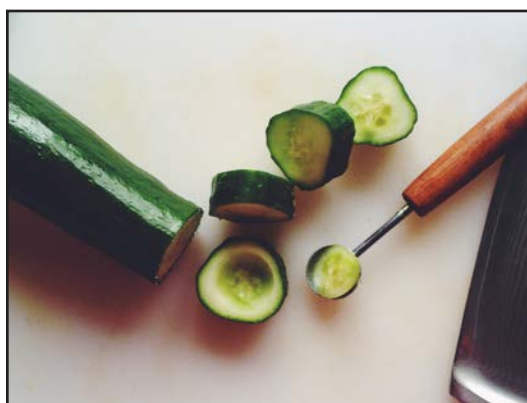
1. Preheat oven to 425°F (220°C).
2. Bring a large pot of water to a boil. Add rice noodles to water and remove pot from heat; soak 3 minutes. Drain noodles and toss with entire jar of chili and ginger dipping sauce. Spread noodles onto a baking sheet to cool; set aside.
3. With a paring knife, make a small slit down the length of each date; remove pits. Stuff a small piece of blue cheese into each date and top with a smear of chili paste.
4. On 2 baking sheets, lay out strips of bacon. Gather rice noodles into small loose balls in your hand and place on top of each strip of bacon. Top each pile of rice noodles with a stuffed date. Bring bacon around the top of each date and secure with a toothpick; bake 18-20 minutes until bacon is crispy. Serve warm or cool.



cucumber rice cups with sashimi-style coconut curry beef

celebrity food blogger **ELIZABETH NYLAND**

A simple Asian fusion recipe blending the spiciness of Thai red curry with a Japanese style “sashimi” beef over allergy-friendly jasmine rice and cucumber cups.



Marinating Time: 4–24 hours
Prep Time: 30 minutes
Cook Time: 1 hour
Makes: 24 servings

INGREDIENTS

- 1 can (400 mL) **Thai Kitchen Premium Coconut Milk**
- 1 tbsp (15 mL) **Thai Kitchen Red Curry Paste**
- 1 lb (500 g) top round steak
- 2 cups (500 mL) water
- 1 cup (250 mL) **Thai Kitchen Jasmine Rice**
- 2 tsp (10 mL) coconut oil
- 1 tsp (5 mL) sea salt, divided
- Juice of 1 lime
- 1 tbsp (15 mL) **Billy Bee Honey**
- 2 long English cucumbers, cut into ½-in (1 cm) thick rounds

DIRECTIONS

1. Blend coconut milk and curry paste together with a stick blender until smooth. Place steaks in a glass or ceramic container and pour marinade over. Cover and refrigerate 4–24 hours.
2. In a medium saucepan, bring water to a boil. Add rice, coconut oil and ½ tsp (2 mL) salt. Cover and lower to a simmer for 15–20 minutes. Remove from heat and let stand, covered, 5 minutes.
3. Take 1 cup (250 mL) of the marinade and put it in a small saucepan with the lime juice, the remaining sea salt and honey. Bring to a boil, then lower to a simmer and cook, uncovered, for about 45 minutes (or until sauce reduces by half).
4. In a heavy cast iron pan set to medium-high heat, sear steaks (try to brush most of the marinade off) for 2 minutes per side. Let stand 5 minutes before slicing thinly.
5. Assemble the boats: Scoop out the middle of the cucumbers with a small spoon or melon baller. Place a small ball of rice in the hole, pour about ½ tsp (2 mL) of the sauce over the rice. Finish by placing a slice of steak on top. Serve immediately or cover and refrigerate. Serve within a few hours for best flavour and consistency.





ginger beef risotto croquettes

celebrity food blogger **KELLY NEIL**

Classic Italian risotto gets a makeover with Simply Asia Ginger Teriyaki Stir-Fry Sauce. Rolled into balls and lightly breaded, these Risotto Croquettes have the dinner party “wow” factor you’re looking for.

Prep Time: 30 minutes
Cook Time: 50 minutes
Makes: 12 servings

INGREDIENTS

- 4 cups (1 L) **Kitchen Basics Original Chicken Cooking Stock**
- 1 small-medium onion, chopped
- 1 tbsp (15 mL) olive oil
- 1 ½ cups (375 mL) Arborio rice
- 1 cup (250 mL) dry white wine
- 1 package (128 mL) **Simply Asia Ginger Teriyaki Stir-Fry Sauce**
- 1 tbsp (15 mL) **Thai Kitchen Fish Sauce**
- ¼ tsp (1 mL) **Club House Ground Black Pepper**
- 2 tbsp (30 mL) canola oil
- 10-12 large button or crimini mushrooms, chopped
- 6 oz (175 g) steak
- 1 cup (250 mL) **Club House Rice Flour**
- 1 egg, whisked
- 1 cup (250 mL) panko breadcrumbs

DIRECTIONS

1. Heat chicken stock in a medium pot; once boiling, turn off heat.
2. In a large sauté pan, over medium heat, cook chopped onion in olive oil until translucent. Add Arborio rice and sauté 2-3 minutes. Add white wine and cook until wine is absorbed into rice. Add one ladleful of hot chicken stock to rice; cook until stock is completely absorbed into rice, stirring occasionally. Repeat until all stock is gone. Stir in ginger teriyaki sauce, fish sauce and black pepper.
3. Heat canola oil in a small pan. Cook chopped mushrooms until soft; remove mushrooms from pan and stir into risotto. Spread risotto onto a baking sheet to cool.
4. In the same pan you used for the mushrooms, cook steak over medium heat, 3 minutes per side. Remove steak from pan and dice into small pieces. ***At this point, you can add the steak to the risotto and eat as is or you can continue further and make croquettes***
5. To make the croquettes, gather about ¼ cup (50 mL) of cooled risotto in your hand. Place a few pieces of diced steak in the middle of the risotto then form the risotto into a ball around the steak. Repeat until all risotto or steak is used. Set out three bowls – one with rice flour, one with egg and one with panko breadcrumbs. Roll each rice ball in the rice flour until covered, then roll in the whisked egg, then the panko; repeat for all balls. Shallow fry or deep fry rice balls in canola oil until golden and crispy on the outside.





grilled coconut lime shrimp with prosciutto and mango

celebrity food blogger **JO-ANNA ROONEY**

These grilled shrimp bundles are bursting with the fresh flavours of coconut milk, lime, mango, fresh basil and salty prosciutto! Serve them up with Thai Kitchen Pineapple & Chili Dipping Sauce and you have the perfect summer BBQ appetizer!

Marinating Time: 1 hour
Prep Time: 20 minutes
Cook Time: 6 minutes

INGREDIENTS

- 20 large cooked prawns, fresh or frozen
- 1 cup (250 mL) **Thai Kitchen Premium Coconut Milk**
- Juice from 1 lime
- 1 mango, sliced into 20 pieces
- 20 fresh mint leaves
- 20 slices prosciutto
- Olive oil
- **Club House Ground Black Pepper**
- **Thai Kitchen Pineapple & Chili Dipping Sauce**

DIRECTIONS

1. Thaw prawns if using frozen, then rinse the prawns and pat dry. Set aside.
2. In a bowl mix together the coconut milk and lime juice, then add the shrimp and mix together. Let the shrimp marinate for at least 1 hour or longer for extra flavour.
3. Preheat BBQ to medium heat.
4. On a baking sheet, lay out the prosciutto and lay a mint leaf in the centre of the prosciutto strip. Add a slice of mango and a prawn to each strip.
5. Wrap the prosciutto around the mint, mango and the prawn, wrapping as tight as you can without tearing the prosciutto.
6. Brush both sides of the wrapped prawn with olive oil, then season with black pepper.
7. Lay the wrapped prawns directly on to the BBQ, and cook for roughly 2-3 minutes per side depending on thickness. You don't need to grease the rack, as the olive oil on the prawns does the trick.
8. Serve immediately with Thai Kitchen Pineapple & Chili Dipping Sauce.



kung pao scotch egg with mango aioli

celebrity food blogger **DON CHOW**

Celebrate a warm spring day with a picnic. Spice things up with a favourite British classic: Scotch eggs.



Prep Time: 25 minutes

Cook Time: 5 minutes

Makes: 4 servings

INGREDIENTS

- 1 lb (500 g) medium ground beef, finely minced
- 1 ½ tbsp (22 mL) **Thai Kitchen Red Curry Paste**
- 3 tbsp (45 mL) **Simply Asia Spicy Kung Pao Stir-Fry Sauce**
- 1 tbsp (15 mL) **Club House Rice Flour**, plus more for dredging
- Freshly ground **Club House Sea Salts Grinder** and **Club House Black Peppercorns Grinder**, to season
- 4 large chicken eggs, soft boiled
- Egg wash, to coat (2 large chicken eggs + 3 tbsp/45 mL of water)
- Panko bread crumbs, to coat
- Vegetable oil, to deep fry
- Mango Aioli (3 tbsp/45 mL of **Thai Kitchen Spicy Thai Mango Dipping Sauce** + 3 tbsp/45 mL of mayonnaise)

DIRECTIONS

1. Place the beef in a medium size bowl and add the red curry paste, 1 tbsp (15 mL) of rice flour, and spicy Kung Pao sauce. Season with salt and pepper and mix well. Divide the mixture into four.
2. Carefully peel the shells off of the soft boiled eggs, using a teaspoon.
3. Flatten each portion of the meat mixture between two sheets of plastic wrap into a circle and remove the top layer of plastic wrap. Place an egg in the middle of each meat circle and wrap the meat around it.
4. Heat a deep fryer with oil to 350°F (180°C) or place a heavy-bottomed pot of oil over medium heat until it reaches 350°F (180°C).
5. Set up your fry station to coat and fry the scotch eggs. Put some rice flour into a small bowl. In a second bowl, pour in the egg wash. Put panko bread crumbs into a third bowl. Refill as necessary.
6. Roll each meat-coated egg in the rice flour, shaking off any excess. Then dip in the egg wash and roll in the panko, making sure all sides are coated.
7. Fry the scotch eggs for 3-5 minutes or until golden brown. Using a slotted spoon, remove the eggs and place them on a cooling rack over a baking tray. Repeat with the remaining eggs.
8. Serve halved scotch eggs on a bed of greens with the mango aioli.



pad thai noodle pie

celebrity food blogger **KELLY NEIL**

It's easy to make and it's fun to say! Everyone will love this new little twist on the Thai classic. Delicious served warm or cold.

Prep Time: 20 minutes

Cook Time: 20 minutes

Makes: 12 servings

INGREDIENTS

- 1 lb (500 g) ground beef
- 1 package (198 g) **Thai Kitchen Stir-Fry Rice Noodles**
- 6 eggs
- 1 jar (235 mL) **Thai Kitchen Original Pad Thai Sauce**
- 1 tbsp (15 mL) **Thai Kitchen Roasted Red Chili Paste**
- 1 tbsp (15 mL) **Thai Kitchen Fish Sauce**
- 1 lime, juiced
- 1 cup (250 mL) bean sprouts, chopped
- ½ cup (125 mL) unsalted peanuts, shelled and chopped

DIRECTIONS

1. Preheat oven to 350°F (180°C).
2. Cook ground beef in a frying pan over medium heat 8-10 minutes, until no pink remains, stirring occasionally; drain fat and set aside.
3. Spray the inside of a muffin tin with non-stick cooking spray.
4. Bring a large pot of water to a boil; remove pot from heat and place rice noodles in water. Let noodles soak 3 minutes; drain and toss with a little canola oil to prevent sticking. Arrange noodles into 12 nests inside greased muffin tin.
5. In a large bowl, whisk eggs, pad Thai sauce, chili paste, fish sauce and juice of one lime. Stir in bean sprouts, chopped peanuts and cooked ground beef; spoon mixture evenly over rice noodle nests.
6. Bake 18-20 minutes or until egg is set. Serve warm or cold topped with a twist of lime zest.



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Original Pad Thai
Pad Thai d'origine

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spicy cranberry stuffed pork balls

celebrity food blogger **ELIZABETH NYLAND**

Bring a twist to your normal holiday appetizers with these Cranberry Stuffed Pork Balls. With a slight kick of spicy Thai chili sauce, these little guys could rewrite your traditions.

Prep Time: 30 minutes

Cook Time: 55 minutes

Makes: 17-20 balls

INGREDIENTS

- 6 oz (175 g) frozen or fresh whole cranberries
- 1 tbsp (15 mL) **Billy Bee Honey**
- 1 tbsp (15 mL) **Thai Kitchen Spicy Thai Chili Sauce**
- 1 tbsp (15 mL) **Thai Kitchen Thai Chili & Ginger Sauce**
- 2 lb (1 kg) ground pork
- 1 tsp (5 mL) fine sea salt
- ¼ cup (50 mL) chopped green onions

DIRECTIONS

1. Place cranberries, honey and Thai Kitchen sauces together in a small saucepan over medium-low heat. Cook, stirring occasionally for 30-40 minutes or until cranberries are broken down and sauce is thick. Remove from heat and cool.
2. Preheat oven to 400°F (200°C). In a large bowl, combine pork, salt and green onions.
3. Form small balls (golf ball sized) in the palm of your hands. Stick your thumbs in and mold the ball into a small, deep bowl. Scoop 1 tsp (5 mL) of the cranberry sauce into the “bowl” and pinch the edges together to close the opening and keep the sauce from spilling out (you may need to add a small bit of the pork mixture to the closure).
4. Bake balls on silicone or parchment lined baking tray for 15 minutes. Serve with remaining sauce or alone for perfect Thanksgiving appetizers!





spicy thai mango chicken stuffed apples

celebrity food blogger **KELLY NEIL**

Rotisserie chicken is chopped and mixed with spicy Thai mango sauce. A few walnuts for crunch, a few raisins for sweetness and it's all stuffed into a baked apple. A perfect winter's lunch!

Prep Time: 10 minutes

Cook Time: 1 hour

Makes: 4 servings

INGREDIENTS

- 4 medium-size apples (eg. Honeycrisp)
- ½ cup (125 mL) **Thai Kitchen Spicy Thai Mango Dipping Sauce**
- 1 tbsp (15 mL) **Thai Kitchen Roasted Red Chili Paste**
- ¼ tsp (1 mL) salt
- 1 breast from a grocery store rotisserie chicken, diced
- ¼ cup (50 mL) walnuts, chopped
- ¼ cup (50 mL) raisins
- Handful chives, chopped (optional)

DIRECTIONS

1. Preheat oven to 375°F (190°C).
2. With a paring knife, carefully remove cores of apples, leaving ½-in (1 cm) of apple at the bottom (most of the core can be scooped out with a small spoon). Place apples in a small baking dish (eg. 8-in/22 cm square). Fill dish with ¼-in (0.5 cm) of water; bake 45 minutes to 1 hour until apples are soft. Remove apples from water; set aside.
3. In a bowl, whisk mango dipping sauce with chili paste and salt. Add diced chicken, walnuts, raisins and chives; toss to coat.
4. Evenly distribute chicken mixture inside the four baked apples. Serve while the apples are still warm.



sweet tater pad thai bites

celebrity food blogger **STACEY MARTIN**

Sweet Tater Pad Thai Bites marry a blend of Idaho and India on a curried and baked sweet potato chip with a sweet topping of bok choy, mango and onion sautéed in a sweet and spiced up reduction of coconut Thai sauce. Make these for guests to create a healthier appetizer in this vegetarian burst of flavour.



Prep Time: 20 minutes

Cook Time: 35 minutes

Makes: 6 servings

INGREDIENTS

- 1 large sweet potato
- 1 small onion, sliced
- 1 tbsp (15 mL) butter
- 1 can (400 mL) **Thai Kitchen Lite Coconut Milk**
- 2 small baby bok choy, chopped
- 1 mango, diced
- 2 tbsp (30 mL) **Thai Kitchen Pad Thai Sauce**
- **Thai Kitchen Green Curry Paste**
- Gouda cheese, sliced

DIRECTIONS

1. Preheat oven to 425°F (220°C).
2. Remove skin and cut sweet potato into ¼-in (0.5 cm) thick wedges and place onto a lightly greased baking sheet. Cook in preheated oven for 15 minutes per side. Set aside to cool.
3. Meanwhile, in a medium frying pan, sauté the onion in butter for approximately 8 minutes or until transparent.
4. Add coconut milk, bok choy, mango and pad Thai sauce. Simmer for 12 minutes, setting aside to cool.
5. Spread a small layer of green curry paste onto each baked potato wedge and top with sautéed mixture. Place a slice of Gouda cheese on top of each wedge and return to the oven to melt the cheese. Serve hot or cold.



teriyaki steak bites

celebrity food blogger **STACEY MARTIN**

The combination of sweet with a slight hint of heat brings the Asian inspiration to the country in these juicy tender steak bites. These steak bites will practically melt in your mouth; indulge as a snack or as an appetizer that guests can't get enough of.



Marinating Time: 1 hour

Prep Time: 5 minutes

Cook Time: 16 minutes

Makes: 4 servings

INGREDIENTS

- 1 lb (500 g) sirloin beef, cubed
- 1/3 cup (75 mL) **Billy Bee Honey**
- 1 package (124 mL) **Simply Asia Ginger Teriyaki Stir-Fry Sauce**
- 2 tbsp (30 mL) **Thai Kitchen Peanut Satay Sauce**
- ¼ tsp (1 mL) salt
- 1/8 tsp (0.5 mL) **Club House Ground Black Pepper**
- Sesame seeds and slivered green onions, for garnish

DIRECTIONS

1. Cut sirloin into 1-in (2.5 cm) cubes and put into a resealable plastic bag.
2. Mix honey, ginger teriyaki sauce and peanut satay sauce in a small bowl, setting ¼ of the sauce aside for basting.
3. Pour remaining marinade into bag with the steak cubes and massage bag to cover meat cubes thoroughly. Place in the refrigerator for minimum of 1 hour to marinate.
4. Preheat the oven to 425°F (220°C).
5. Place marinated steak cubes onto an ungreased baking sheet and sprinkle with salt and pepper.
6. Cook in preheated oven for 8 minutes per side, basting with the reserved marinade sauce at the halfway point and again right before they are done.
7. Plate and sprinkle with sesame seeds and slivered green onions for garnish and serve with appetizer sticks.

fried chicken & coconut waffle bites

celebrity food blogger **JASON LEE**

A unique spin onto this American classic! The creamy coconut and honey sauce complements the already sweet waffle and the bright hit of lime livens it all up while taming the spicy Thai mango sauce on the chicken.

Prep Time: 15 minutes
Cook Time: 30 minutes
Makes: 16 servings

INGREDIENTS

- 2 eggs
- 1 cup (250 mL) all-purpose flour
- 1 tsp (5 mL) salt
- 1 tsp (5 mL) **Club House Ground Black Pepper**
- 2 lb (1 kg) deboned chicken thighs, cut into 1 ½-in (4 cm) pieces
- 1 cup (250 mL) **Thai Kitchen Spicy Thai Mango Sauce**
- 2 tbsp (30 mL) **Thai Kitchen Premium Coconut Milk**
- ½ tbsp (7 mL) **Billy Bee Honey**
- 1 tsp (5 mL) lime juice
- 4 frozen waffles

DIRECTIONS

1. In a shallow dish, beat eggs; in another shallow dish mix flour, salt and pepper.
2. Dredge chicken pieces in egg, then coat in flour. Fry in a deep fryer preheated at 375°F (190°C) for 10 minutes per batch or until internal temperature of chicken reaches 165°F (74°C). If you don't have a deep fryer, a heavy-bottomed pot filled with 2-in (5 cm) of vegetable oil will work.
3. Drain chicken of oil on a plate lined with paper towel; toss chicken pieces with spicy Thai mango sauce.
4. Heat waffles according to manufacture's suggestion and cut into quarters.
5. Whisk coconut milk, honey and lime juice in a small bowl and drizzle over waffles; top with fried chicken.



thai curry tourtière turnovers

celebrity food blogger **JASON LEE**

A unique spin on a French-Canadian classic, these hand-held tourtière turnovers are a result of where the Mekong River meets Saguenay Lac St Jean. Spiced with curry paste and peppered with garlic and corn, these bites are paired perfectly dipped in the chili & ginger sauce.



Prep Time: 40 minutes

Cook Time: 25 minutes

Makes: 15-18 turnovers

INGREDIENTS

- 3 tbsp (45 mL) vegetable oil
- 1 medium onion, diced
- 1 lb (500 g) medium ground pork
- 1 tbsp (15 mL) **Thai Kitchen Yellow Curry Paste**
- 1 tsp (5 mL) **Club House Dehydrated Minced Garlic**
- ¾ cup (175 mL) corn kernels
- Salt and Pepper to taste
- 1 package (1 kg) frozen pie/puff pastry dough
- 1 egg
- **Thai Kitchen Thai Chili & Ginger Sauce**, for dipping

DIRECTIONS

1. In a skillet, heat oil and sauté onion, ground pork, and curry paste.
2. Once pork is almost cooked through, add garlic and corn and season with salt and pepper.
3. Roll out pastry dough into 1/8-in (0.25 cm) thick and cut out 4-in (10 cm) rounds with a cookie cutter. Rework dough and repeat until all the dough is used.
4. Spoon filling into dough rounds lining one edge with a touch of water. Seal by pressing a fork along the edge and place on a lightly greased baking sheet.
5. Beat egg and brush over pastry.
6. Bake for 25 minutes in a preheated 400°F (200°C) oven. Let cool and dip with chili & ginger sauce.







soups

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coconut curry halibut chowder

celebrity food blogger **JO-ANNA ROONEY**

A delicious and hearty chowder, loaded up with fresh vegetables, fresh ginger, fragrant herbs & spices and chunks of meaty halibut. Have it on your dinner table in less than 1 hour!

Prep Time: 10 minutes
Cook Time: 45 minutes
Makes: 4 servings



INGREDIENTS

- 4 cups (1 L) **Kitchen Basics Original Chicken Cooking Stock**
- 1 can (400 mL) **Thai Kitchen Premium Coconut Milk**
- 2 tbsp (30 mL) finely chopped fresh ginger
- 1 tbsp (15 mL) **Thai Kitchen Fish Sauce**
- 2 tbsp (30 mL) **Thai Kitchen Red Curry Paste**
- 1 ½ lb (750 g) halibut, cut into 1-in (2.5 cm) chunks
- 1 ½ cups (375 mL) thinly sliced vegetables (red pepper, carrots, snow peas, white onion, bean sprouts)
- Juice from 1 lime
- 1 box (198 g) **Thai Kitchen Stir-Fry Rice Noodles**
- ½ to 1 cup (125-250 mL) herbs (cilantro and mint)

DIRECTIONS

1. In a large pot, bring the chicken stock, coconut milk and fresh ginger to a simmer.
2. Stir in the fish sauce and red curry paste, and simmer for about 15 minutes.
3. Add the halibut and simmer for 3 minutes.
4. Add the vegetables and simmer for 3-5 more minutes, or until the halibut is cooked through. Stir in the lime juice.
5. In another pot boil the rice noodles for 3-5 minutes, then drain and rinse (see note).
6. In a large serving bowl, add the noodles then pour the soup over the noodles.
7. Garnish with the fresh herbs (cilantro and mint), and serve right away!

Note: Make sure to boil your rice noodles separately. If you add them to the broth uncooked, they will soak up all of the stock!



yellow curry chicken satay soup

celebrity food blogger **KELLY NEIL**

Warm weather calls for light soup and this Yellow Curry Chicken Satay Soup is chock full of summer goodness. Pulled chicken, plump corn and bright green asparagus marry with coconut milk, yellow curry paste and a little hit of pad Thai sauce.

Prep Time: 10 minutes

Cook Time: 20 minutes

Makes: 6 servings

INGREDIENTS

- 1 ½ cups (375 mL) **Thai Kitchen Jasmine Rice**
- 8 cups (2 L) **Kitchen Basics Original Chicken Cooking Stock**
- 1 jar (112 g) **Thai Kitchen Yellow Curry Paste**
- 1 jar (227 mL) **Thai Kitchen Peanut Satay Sauce**
- 1 can (400 mL) **Thai Kitchen Premium Coconut Milk**
- 1 tbsp (15 mL) **Thai Kitchen Fish Sauce**
- ¼ tsp (1 mL) **Club House Ground Black Pepper**
- 2 cups (500 mL) corn niblets, fresh or canned
- 3 handfuls fresh green beans or 1 bunch asparagus, trimmed, cut in 1-in (2.5 cm) pieces
- Meat from ½ of a rotisserie chicken, diced

DIRECTIONS

1. Cook rice according to package directions; set aside.
2. In a large pot combine chicken stock, yellow curry paste, peanut satay sauce, coconut milk, fish sauce and black pepper; bring to a light boil over medium-high heat. reduce heat and add corn, green beans and cooked chicken. Simmer 10 minutes then add cooked jasmine rice to serve.



seafood medley chowder

celebrity food blogger **STACEY MARTIN**

This recipe is quick and easy for those days where homemade chowder is just the kind of big warm hug you need. Paired with a creamy coconut and peanut base and a combination of cod, shrimp and crab, this Seafood Medley Chowder is just the right kind of comfort food on a cold day.



Prep Time: 10 minutes
Cook Time: 15 minutes
Makes: 4 servings

INGREDIENTS

- ½ cup (125 mL) white onion, diced
- 1 tbsp (15 mL) butter
- 2 cups (500 mL) water
- ½ cup (125 mL) corn niblets
- 1 ½ tbsp (22 mL) **Club House Parsley Flakes**
- ¼ cup (50 mL) crab meat
- ¼ cup (50 mL) shrimp, deveined and tails removed
- 3.5 oz (100 g) cod filet
- 1 can (400 mL) **Thai Kitchen Premium Coconut Milk**
- 2 tbsp (30 mL) **Thai Kitchen Peanut Satay Sauce**
- 2 tsp (10 mL) **Thai Kitchen Fish Sauce**
- 1 ½ tsp (7 mL) salt
- 1/8 (0.5 mL) tsp **Club House Ground Black Pepper**
- ½ package (125 g) **Thai Kitchen Thin Rice Noodles**

DIRECTIONS

1. In a large pot, fry onion in butter on medium-high until transparent.
2. Add water, corn and parsley, bringing to a boil for 5 minutes.
3. Add crab, shrimp and cod and continue to boil for approximately 10 more minutes or until fish flakes easily.
4. Add coconut milk, peanut satay sauce, fish sauce, salt and pepper, return to a rolling boil and remove from heat.
5. Add in rice noodles, cover for 5 minutes and serve hot.

edamame coconut soup

celebrity food blogger **MELISSA RAMOS**

This is truly comfort soup to be enjoyed on any fall or winter day. It packs a huge protein punch with the edamame and creaminess of coconut milk. The green curry simply gives it that added kick to warm the belly and leave you feeling a little toasty.

Prep Time: 10 minutes

Cook Time: 30 minutes

Makes: 6 servings

INGREDIENTS

- 1 tsp (5 mL) coconut oil
- 1 medium onion, finely chopped
- 1 potato, peeled and cut into small cubes,
- 1 ½ lb (750 g) frozen edamame beans, defrosted
- 6 cups (1.5 L) **Kitchen Basics No Salt Added Vegetable Cooking Stock**
- ½ cup (125 mL) **Thai Kitchen Premium Coconut Milk**
- 3 tbsp (45 mL) **Thai Kitchen Green Curry Paste**
- Salt and **Club House Black Peppercorns Grinder**

DIRECTIONS

1. In a pan, sauté the onion and potato in the coconut oil over medium heat, stirring frequently. Cover and cook for about 4 minutes, until they have both softened. Stir to prevent the mixture from sticking and burning. Add the beans and the vegetable stock. Put the lid on and simmer on a medium heat for 15-20 minutes until the beans are tender. Remove from stove and purée with a hand blender.

2. Mix coconut milk with green curry paste until there are no clumps left. Pour into soup mixture, heat if needed and serve on a cold and chilly winter day. It's perfect, filling and totally satisfying!



tortilla soup

celebrity food blogger **DON CHOW**

Wanna know what taco joints do with leftovers? Make bowls of earthy and spicy tortilla soup that satisfies. Take your tomato soup and raise yourself a couple chipotle peppers, some adobo, and a little “je ne sais quoi.” Earthy chicken, sweet tamarind, crunchy tortilla chips, leftovers shouldn’t taste this sexy.

Prep Time: 30 minutes

Cook Time: 25 minutes

Makes: 4 servings

INGREDIENTS

- 3 small flour tortillas, cut into strips
- 4 cups (1 L) **Kitchen Basics Original Chicken Cooking Stock**
- 2 cups (500 mL) canned whole tomatoes with juices (7 tomatoes, approximately half of a 796 mL can)
- 1 canned chipotle pepper, chopped and 1 tsp (5 mL) of accompanying adobo sauce
- 1 tsp (5 mL) **Thai Kitchen Red Curry Paste**
- 1 tbsp (15 mL) **Thai Kitchen Original Pad Thai Sauce**
- 2 cups (500 mL) leftover rotisserie chicken, shredded
- 1 cup (250 mL) canned black beans, drained
- 1 cup (250 mL) corn, fresh or frozen (if frozen, thawed and drained)
- **Thai Kitchen Premium Fish Sauce**, to season

DIRECTIONS

1. Preheat oven to 400°F (200°C).
2. Place the tortilla strips onto a sheet pan. For added crispiness, toss the tortilla ribbons with 1 tsp (5 mL) of oil. Bake for 10 minutes. Remove and let cool.
3. Meanwhile, heat a large pot over medium-high heat. Add the chicken stock, tomatoes, chipotle pepper and adobo sauce, red curry paste, and pad Thai sauce. Bring to a simmer and simmer for 15 minutes.
4. Afterward, take an immersion blender (or use a stand blender) and blend the soup until smooth.
5. Return the soup mixture to the pot and heat over medium heat. Add the chicken, black beans, and corn. Return to a simmer.
6. Season to taste with fish sauce.
7. Serve hot, topped with the tortilla strips.





meat

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red curry coconut pork ribs

celebrity food blogger **MELISSA RAMOS**

Despite how easy this dish is to make, you'll look like a total pro! Perfect for entertaining company or simply enjoying a meal in on a chilly day. These ribs combine the spiciness of Thai Kitchen Red Curry Paste with a smooth coconut milk flavour and freshness from the cilantro. Trust me when I say this is a winning recipe!

If you're looking to impress, or simply treat yourself, then look no further. These ribs are the perfect lick-your-fingers type of dish that is not only fresh but has just enough kick. Plus, they're easy to make and will make you look like a total pro in the kitchen...effortlessly!



Prep Time: 5 minutes
Cook Time: 9 hours
Makes: 4 servings

INGREDIENTS

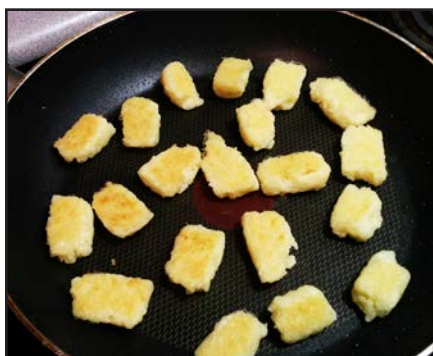
- 4 tbsp (60 mL) **Thai Kitchen Red Curry Paste**
- 2 racks of pork ribs (approx. 2 lb/1 kg)
- 3 tbsp (45 mL) **Club House Prepared Minced Garlic**
- 2 tbsp (30 mL) minced fresh ginger
- 1 can (400 mL) **Thai Kitchen Premium Coconut Milk**
- Juice from 1 lime
- ½ cup (125 mL) mixed fresh herbs: basil and coriander

DIRECTIONS

1. Rub the red curry paste over both pork racks. Top with minced garlic and ginger
2. Next place ribs in a slow cooker and pour coconut milk over top, squeeze lime juice and top with fresh herbs.
3. Turn slow cooker on high for 1 hour then turn heat down to low and let simmer for 8 hours. Baste occasionally with the coconut sauce
4. Once done, the ribs will come out so tender, they will be falling off the bone. Definitely a major crowd pleaser!

WINNING RECIPE





coconut rice gnocchi

celebrity food blogger **DON CHOW**

Date food means something elegant for your sweetie. Got rice noodles? There's gnocchi in your pantry and it's easy to make.

Marinating Time: 15 minutes

Prep Time: 30 minutes

Cook Time: 45 minutes

Makes: 2-3 servings

INGREDIENTS

- 1 lb (500 g) pork belly, sliced
- 1 tbsp (15 mL) **Thai Kitchen Red Curry Paste**
- 4 tsp (20 mL) **Billy Bee Honey**
- 1 can (400 mL) **Thai Kitchen Premium Coconut Milk** (mix if separated)
- 200 mL water (divided into 100 mL measurements)
- 1 box (200 g) **Thai Kitchen Stir Fry Noodles**
- 2 whole eggs and 1 egg yolk
- 1 tsp (5 mL) **Thai Kitchen Fish Sauce**
- Oil for pan frying
- Basil pesto
- Winter green salad (kale, chard, spinach)

DIRECTIONS

1. In a medium-size bowl, marinate the slices of pork belly in red curry paste and honey for about 15 minutes. Arrange pork belly slices side-by-side on a broiling pan or rack set over a roasting pan. Place everything into a cold oven. Roast for 45 minutes at 350°F (180°C). Remove and let cool.
2. In a medium-size pot over medium heat, bring the coconut milk and 100 mL water to a simmer and remove from the heat immediately. Break up the rice noodles into the liquid and let steep 10 minutes or until softened.
3. Combine the noodles, eggs, egg yolk, fish sauce, and remaining water in a food processor and process until the mixture is smooth.
4. Transfer the batter to a large resealable bag and cut one corner about 1-in (2.5 cm) wide.
5. Over medium-high heat, bring a large pot of water to a steady boil.
6. Working in batches, pipe the dough out directly into the water by using a butter knife or a paring knife to cut 1-in (2.5 cm) pieces as the dough comes out of the bag. Let the gnocchi cook until it rises to the surface of the water. Using a slotted spoon, scoop up the gnocchi and place them onto a greased plate.
7. Heat oil in a large non-stick pan over medium heat. Add the gnocchi in batches, sautéing until golden brown (approximately 2 minutes per side).
8. To finish, add pesto into a medium-size mixing bowl. Add sautéed gnocchi and gently toss in the pesto until coated. Serve with winter greens and chopped pork belly.



curious curry meatballs

celebrity food blogger **JASON LEE**

This awesome meatball is easy to make, simple to store and delicious to serve. Pack it with your lunch to make a super quick mid-day snack. These meatballs can be served with a side of rice or noodles for an ideal light meal.

Prep Time: 15 minutes

Cook Time: 30 minutes

Makes: 15–20 meatballs



INGREDIENTS

- 2 lb (1 kg) medium ground pork
- 1 cup (250 mL) Napa cabbage, thinly sliced
- 3 cloves garlic, grated
- ½ cup (125 mL) diced shiitake mushrooms
- ¼ cup (50 mL) thinly sliced scallions
- 3 tbsp (45 mL) **Thai Kitchen Peanut Satay Sauce**
- 4 tsp (20 mL) **Thai Kitchen Green Curry Paste** (½ jar)
- Salt and pepper, to taste
- **Simply Asia Ginger Teriyaki Stir-Fry Sauce**
- 1 tbsp (15 mL) sesame seeds, to garnish
- Boston lettuce, to serve

DIRECTIONS

1. In a bowl, mix pork, cabbage, garlic, mushrooms, scallions, peanut satay sauce, green curry paste, salt and pepper. roll mixture into 2-in (5 cm) sized meatballs and place them on a baking sheet.
2. Bake in a preheated oven at 350°F (180°C). after 15 minutes, brush with ginger teriyaki sauce, sprinkle with sesame seeds and bake for another 15 minutes.
3. Remove from oven and let cool. Sprinkle more sesame seeds on top and serve on lettuce cups.

green curry-seared steak fajitas

celebrity food blogger **DON CHOW**

Show some love on game day. Think savoury steak fajitas with a Thai green curry twist.



Marinating Time: 2 hours

Prep Time: 15 minutes

Cook Time: 20 minutes

Makes: 4 servings

INGREDIENTS

- 1 tsp (5 mL) **Thai Kitchen Fish Sauce**
- 2 tbsp (30 mL) **Thai Kitchen Green Curry Paste**
- 8 oz (250 g) New York Striploin steak
- 2 tbsp (30 mL) oil for cooking
- 3 cups (750 mL) assorted vegetables (sliced onions, bell peppers, etc.)
- 2 tbsp (30 mL) **Simply Asia Mandarin Orange Stir-Fry Sauce**
- Freshly ground **Club House Sea Salts Grinder** and **Club House Black Peppercorns Grinder**, to season
- 1 pkg (340 g) medium-size floured tortillas
- Fajita accompaniments (flour tortillas, sliced avocado, and sour cream or plain yogurt)

DIRECTIONS

1. In a medium bowl, marinate the steak in fish sauce and green curry paste for at least 2 hours or overnight (refrigerated).
2. In a thick bottomed non-stick pan set to medium-high heat, sear the steak (at least 2 minutes per side or to desired doneness) and set it aside to rest. Steak should reach an internal temperature of at least 145°F (63°C).
3. Heat oil in a medium-size skillet over medium-high heat. Sauté each of the assorted vegetables separately for 3-5 minutes in two batches. Finish with Mandarin orange stir-fry sauce to glaze. Season to taste and set the vegetables aside.
4. Slice the steak thinly across the grain.
5. Serve with vegetables, warmed flour tortillas, sliced avocado, and sour cream or plain yogurt.

green curry beef mushroom sliders

celebrity food blogger **ELIZABETH NYLAND**

Perfect way for those with food allergies to enjoy the ever-popular slider. Compact and delicious, this slider recipe avoids using many common food allergens and may suit celiac, paleo or low carb lifestyles. Plus they are cute as a button...mushroom.



Prep Time: 10 minutes
Cook Time: 15 minutes
Makes: 6 sliders

INGREDIENTS

- 2 tbsp (30 mL) coconut oil, melted
- 12 brown mushrooms (2-in/5 cm diameter)
- ¾ lb (12 oz) grassfed extra lean ground beef
- 2 tbsp (30 mL) **Thai Kitchen Green Curry Paste**, divided
- 1 tbsp (15 mL) **Club House Dehydrated Minced Onion**
- ½ cup (125 mL) **Thai Kitchen Lite Coconut Milk**
- 2 tbsp (30 mL) minced cilantro
- ½ tsp (2 mL) **Club House Garlic Powder**
- ¼ tsp (1 mL) sea salt
- Juice from a ¼ of a lime (about 1-2 tsp/5-10 mL)

DIRECTIONS

1. Preheat oven to 350°F (180°C). Remove stems from mushrooms and discard. Lay stem side down on parchment or silicone lined baking tray and brush with melted coconut oil. Cover with aluminum foil lightly and bake in preheated oven for 10 minutes. Remove and allow to cool slightly.
2. In a small bowl, mix the beef, 1 tbsp (15 mL) of the green curry paste and minced onion together until well blended. Using a patty form or your hands, form 2 oz (60 g) patties (if you don't have a form or a scale, just divide the meat into 6 and form into patties).
3. Preheat a heavy cast iron pan on medium heat, fry patties for 2-3 minutes per side or until golden brown and well seared.
4. In a separate bowl, whisk the remaining curry paste with the coconut milk, cilantro, garlic, salt and lime until smooth.
5. Serve patties on mushroom caps as "buns" with sauce for dipping or pour sauce over patties before topping with second cap.





mango chutney lamb chops

celebrity food blogger **STACEY MARTIN**

Impress your guests in under 30 minutes with these easy lamb chops over a bed of curried jasmine rice to create a classic New Zealand dish with an Asian twist. These roasted lamb chops topped with mango chutney and crushed nachos bring together the well known blend of salty and sweet with an Asian flair.

Prep Time: 15 minutes
Cook Time: 30 minutes
Makes: 4 servings

INGREDIENTS

- 1 rack of lamb (approx. 2 lb/1 kg)
- 7 tbsp (105 mL) **Thai Kitchen Plum Sauce**
- 2 tbsp (30 mL) **Thai Kitchen Peanut Satay Sauce**
- ½ tsp (2 mL) **Club House Ground Thyme**
- ¼ tsp (1 mL) **Club House Ground Oregano**
- 1/4 (1 mL) salt, divided
- 1/8 tsp (0.5 mL) **Club House One Step Lemon & Herbs Seasoning**
- 1 cup (250 mL) **Thai Kitchen Jasmine Rice**
- 1 mango
- ½ red bell pepper
- 1 tbsp (15 mL) **Thai Kitchen Plum Sauce**
- 1 tsp (5 mL) **Club House Parsley Flakes**
- Crushed nacho chips

DIRECTIONS

1. Preheat oven 400°F (200°C).
2. Mix together plum sauce and peanut satay sauce and brush over both sides of the rack of lamb.
3. Mix thyme, oregano, add 1/8 tsp (0.5 mL) salt and lemon and herb seasoning in a small bowl; sprinkle onto both sides of lamb and place on a rack in a shallow roasting pan.
4. Roast on the middle oven rack for 30 minutes or until internal temperature reaches at least 145°F (63°C). Remove from oven and let stand under foil for 5 minutes before slicing between each rib.
5. While lamb is cooking, cook the rice as instructed on package.
6. While rice and lamb are cooking, dice mango and red pepper and place into small bowl. Add plum sauce, parsley flakes and remaining salt, stirring to combine.
7. Plate a portion of rice with 2-3 lamb chops, 1 tbsp (15 mL) of mango salsa and sprinkle crushed nacho chips over the top before serving.





roasted pork and apple noodle bowls

celebrity food blogger **ELIZABETH NYLAND**

An intricately spiced sauce over rice noodles with tender roasted apples and pork strips. Simply delicious.

Prep Time: 10 minutes
Cook Time: 45 minutes
Makes: 4 servings

INGREDIENTS

- 1 can (400 mL) **Thai Kitchen Premium Coconut Milk**
- 3 tbsp (45 mL) **Thai Kitchen Original Pad Thai Sauce**
- 2 tsp (10 mL) apple cider vinegar
- 3 tbsp (45 mL) **Thai Kitchen Roasted Red Chili Paste**
- 1 tbsp (15 mL) **Club House Dehydrated Minced Onion**
- 1 tbsp (15 mL) **Club House Garlic Powder**
- 1 tbsp (15 mL) **Thai Kitchen Fish Sauce**
- 1 tbsp (15 mL) Tamari or gluten-free soy sauce
- 1 lb (500 g) pork shoulder steaks, bone removed and sliced thin
- 1 lb (500 g, approx. 2 large) crisp apples (like pippin, pink lady or honeycrisp), peeled, cored and cubed
- 1 package (198 g) **Thai Kitchen Stir-Fry Rice Noodles**

DIRECTIONS

1. Place first 8 ingredients in a small saucepan and bring to a boil. Lower to a simmer and allow to cook, uncovered, for 30-45 minutes.
2. Preheat oven to 400°F (200°C). Prep the pork and the apples and place in a deep roasting dish (season with sea salt and fresh ground pepper, if desired). Roast, covered, for 20 minutes. Raise oven temperature to broil (high) and cook for 10-15 minutes more, stirring often and checking to make sure it does not over brown.
3. Prepare the noodles according to package instructions. Drain and place noodles in bowls, top with enough sauce to coat. Finish with ¼ of the pork and apples. Serve immediately.





coconut red curry slow cooker pork tenderloin

celebrity food blogger **JO-ANNA ROONEY**

Pork tenderloin simmered in a spicy and delicious coconut, peanut butter and red curry sauce in the slow cooker, makes for a wonderful, and very easy dinner! When it's time for dinner, just slice up the tenderloin, lay it over steamed jasmine rice, generously spoon on the sauce and vegetables, and garnish with cilantro & green onion. Divine.



Prep Time: 20 minutes
Cook Time: 5 hours, 30 minutes
Makes: 6 servings

INGREDIENTS

- 1 – 1 ½ lb (500-750 g) pork tenderloin
- 2 tsp (10 mL) olive oil
- ¼ cup (50 mL) peanut butter
- ¼ cup (50 mL) **Thai Kitchen Peanut Satay Sauce**
- 2 tbsp (30 mL) **Thai Kitchen Red Curry Paste**
- 2 tbsp (30 mL) brown sugar
- 1 can (400 mL) **Thai Kitchen Lite Coconut Milk**
- 1 ½ cups (375 mL) sliced vegetables (red peppers, carrots, baby corn on the cob, onions)
- Juice from 1 lime
- **Club House Ground Black Pepper**, to taste
- **Thai Kitchen Jasmine Rice**, to serve
- Sliced green onions and cilantro, to garnish

DIRECTIONS

1. In a skillet on high heat, sear all sides of the tenderloin in olive oil.
2. Transfer the tenderloin to the slow cooker.
3. In a bowl, mix together the peanut butter, peanut satay sauce, red curry paste, brown sugar and coconut milk. A hand blender helps to make it nice and smooth.
4. Pour the coconut mixture over the tenderloin.
5. Cook in the slow cooker on high for about 5 hours. You may want to stir a few times during the cooking process.
6. After 5 hours, add the sliced vegetables and lime juice then cover and cook for an additional 30 minutes.
7. Serve over jasmine rice and garnish with green onion and cilantro.

spicy orange beef tacos

celebrity food blogger **JO-ANNA ROONEY**

Take a simple and inexpensive cut of meat like a flank steak, marinate it in Mandarin orange sauce, and you have the makings of a delicious taco! Just add a fresh mango salsa, some cilantro and roasted peanuts, then wrap it all up in a tortilla shell, and you have the most delicious taco ever! These spicy orange beef tacos are bursting with fresh flavour!

Marinating Time: 1 hour minimum

Prep Time: 30 minutes

Cook Time: 15 minutes

Makes: 8 mini tacos

INGREDIENTS

For the steak:

- 1 ½ lb (750 g) flank steak
- 1 package (121 mL) **Simply Asia Mandarin Orange Stir-Fry Sauce**

For the fresh salsa:

- 1 mango, cut into small cubes
- ½ orange pepper, cut into small pieces
- ¼ cup (50 mL) cilantro, chopped
- 2 tbsp (30 mL) green onion, sliced
- Juice from 1 lime
- ½ tsp (2 mL) **Thai Kitchen Red Chili Curry Paste**
- 1 tsp (5 mL) **Billy Bee Honey**

For the finishing touches:

- 8 small flour tortillas
- Chopped peanuts and **Thai Kitchen Spicy Thai Mango Sauce**, to garnish

DIRECTIONS

1. Put the flank steak into a resealable bag and add the Mandarin orange stir-fry sauce, making sure the steak is coated. Close the bag and refrigerate for at least 1 hour, but it's best to let it sit at least 5 hours or overnight.
2. When the steak has been marinated and you are ready to cook, remove the steak from the fridge and let it sit at room temperature for about 20 minutes. While it's sitting, make the salsa.
3. In a bowl combine the mango, pepper, cilantro and green onion.
4. In a separate bowl mix together the remaining salsa ingredients. Toss the dressing with the salsa mixture. Set aside.
5. When ready to cook the steak, preheat the BBQ to high heat.
6. Brush the grill with a little bit of oil, then using tongs, remove the steak from the marinade and place on the grill. Sear the steak on both sides, then turn down the heat to medium and cook each side about 7 minutes, or longer if you prefer it more well done. Internal temperature should reach at least 145°F (63°C).
7. Remove the steak from the BBQ and let it rest about 10 minutes before slicing.
8. After the steak has rested, it's time to slice it up. When slicing flank steak, make sure to cut it against the grain of the meat. For these tacos, slice the meat into thin strips.



sweet red chili meatballs

celebrity food blogger **STACEY MARTIN**

Sweet Red Chili Meatballs are beyond the regular meat and potato staple we grew up with. These meatballs are little bursts of spice simmered with the right amount of sweet that the whole family will love.

Prep Time: 20 minutes

Cook Time: 50 minutes

Makes: 8 servings

INGREDIENTS

- 1 can (16 oz) cranberry jelly
- 1 bottle (200 mL) **Thai Kitchen Sweet Red Chili Sauce**
- 1 package (121 mL) **Simply Asia Mandarin Orange Stir-Fry Sauce**, divided
- 1 tbsp (15 mL) lemon juice
- 2 eggs
- 1 cup (250 mL) crushed corn flakes
- 1/3 cup (75 mL) **Club House Parsley Flakes**
- 2 tbsp (30 mL) **Club House Dehydrated Minced Onion**
- ½ tsp (2 mL) salt
- ½ tsp (2 mL) **Club House Ground Black Pepper**
- 2 lb (1 kg) lean ground beef

DIRECTIONS

1. Preheat oven to 350°F (180°C).
2. In a medium sauce pan combine cranberry jelly, sweet red chili sauce, half of the Mandarin orange stir-fry sauce and lemon juice and bring to boil. Stir until smooth and set aside.
3. In a large bowl, combine eggs, cornflakes, remaining Mandarin orange stir-fry sauce, parsley, dried onions, salt, pepper and beef and mix well.
4. Shape meat mixture into 1-in (2.5 cm) balls and place in a 9x13-in (22x33 cm) baking pan.
5. Pour sauce over the meatballs and bake for 40-50 minutes.
6. Serve hot. These freeze well and can be reheated for a tasty snack or appetizer.





thai chili grilled pork chops stuffed with goat cheese, cherries and basil

celebrity food blogger **KELLY NEIL**

Bring ho-hum pork chops to life in 10 minutes with Thai Kitchen Sweet Red Chili Sauce, goat cheese, summer fruit and fresh herbs. Sweet, spicy, tangy and savoury, these easy to make chops cover all of the flavour bases. All you have to do is stuff, tie, glaze, grill and presto! dinner is on the table.

Prep Time: 15 minutes

Cook Time: 12 minutes

Makes: 2 servings

INGREDIENTS

- 2 boneless butterflied pork chops, 1-in (2.5 cm) thick
- 10 oz (300 g) log goat cheese
- 20 cherries, pits removed, chopped
- Handful of fresh basil leaves, chopped
- 1 tbsp (15 mL) **Billy Bee Honey**
- 1 tbsp (15 mL) **Thai Kitchen Fish Sauce**
- 1 tbsp (15 mL) **Thai Kitchen Roasted Red Chili Paste**
- 1 cup (250 mL) **Thai Kitchen Sweet Chili Sauce**

DIRECTIONS

1. Preheat BBQ.
2. Lay pork chops between two layers of plastic wrap; using a rubber mallet or a wooden rolling pin start in the center of each chop and pound flat. Do not pound too hard – you want to flatten the meat not pulverize it.
3. In a bowl, with a fork, mix goat cheese, chopped cherries, chopped basil, honey, premium fish sauce and roasted red chili paste. Divide goat cheese mixture evenly on top of each flattened chop; roll chops and tie with twine.
4. Brush each chop liberally with sweet chili sauce. Grill until the thickest part of each chop reaches an internal temperature of at least 160°F (71°C).





thai pork sliders with red curry aioli

celebrity food blogger **JO-ANNA ROONEY**

These Thai-flavoured pork sliders are bursting with the fresh flavours of ginger, cilantro and red curry!. Serve them up on mini buns with a red curry aioli and you have a scrumptious appetizer for your next BBQ!

Prep Time: 15 minutes
Cook Time: 30 minutes
Makes: 8 servings

INGREDIENTS

For the Pork Slider:

- 1 ½ lb (750 g) ground pork
- 2 tsp (10 mL) minced fresh ginger
- 1/3 cup (75 mL) chopped fresh cilantro
- 2 green onions, finely chopped
- 1/8 tsp (0.5 mL) **Club House Granulated Garlic**
- 1 tsp (5 mL) **Thai Kitchen Spicy Thai Chili Sauce**
- 1 tbsp (15 mL) **Thai Kitchen Fish Sauce**
- 1 tbsp (15 mL) **Club House Rice Flour**

For the Red Curry Aioli:

- ¼ cup (50 mL) mayonnaise
- 1 ½ tsp (7 mL) **Thai Kitchen Red Curry Paste**

For the Garnish:

- Slider buns
- 1 cup (250 mL) sliced vegetables (purple cabbage, carrots, green onion)

DIRECTIONS

1. Preheat your oven to 400°F (200°C).
2. Combine the ground pork, ginger, cilantro, onions, garlic, chili sauce, fish sauce and rice flour.
3. Roll into 2-in (5 cm) balls, then place them on to a baking sheet sprayed with cooking spray, or brushed with oil, and gently flatten with a fork.
4. Bake for 25-30 minutes, turning once halfway through.
5. While the sliders are cooking, mix together the ingredients for the red curry aioli.
6. Serve on a bun with the red curry aioli and sliced vegetables. Enjoy!





chicken

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creamy chicken and winter squash “linguine”

celebrity food blogger **ELIZABETH NYLAND**

Creamy Chicken and Winter Squash “Linguine” is a deliciously easy global mashup of Asian flavours and delightful winter favourites. Try this simple dish next time you need to impress on a tight budget and a short time frame.

Prep Time: 15 minutes
Cook Time: 65 minutes
Makes: 2-3 Servings

INGREDIENTS

- 1 medium butternut squash (or other dense winter squash), peeled and deseeded
- 1 tbsp (15 mL) coconut oil, melted
- 1 cup (250 mL) **Thai Kitchen Premium Coconut Milk**
- 2 tbsp (30 mL) **Thai Kitchen Fish Sauce**
- ½ tsp (2 mL) **McCormick Gourmet Chinese Five Spice**
- 1 package (198 g) **Thai Kitchen Stir-Fry Rice Noodles**
- 2 skinless, boneless chicken breasts

DIRECTIONS

1. Preheat oven to 400°F (200°C). Cut squash into cubes, toss with melted coconut oil and place on a silicone or parchment lined baking sheet. Bake for 30-40 minutes or until squash is soft and golden on the edges. Remove from oven. Reduce oven temperature to 375°F (190°C).
2. Place the squash, coconut milk, fish sauce and Chinese five spice in a pot and blend with stick blender until completely smooth. Set aside.
3. Lay chicken breasts on parchment or silicone lined baking tray. Season with salt and pepper, if desired, and bake for 25 minutes.
4. Bring a large pot of water to a boil, place noodles in and remove from heat. Let stand 8-10 minutes or until soft. Drain.
5. Slice chicken breasts into small pieces, toss noodles with sauce, place in bowl and serve chicken on top.



crunchy coconut chicken bites with thai mango mayo

celebrity food blogger **JO-ANNA ROONEY**

Coconut milk marinated chicken, smothered with shredded coconut and baked, then dipped in a sweet & sour Thai mango mayo! These coconut chicken bites make a mega scrumptious snack or meal that's fresh and delicious.



Prep Time: 20 minutes
Refrigeration Time: 1 hour
Cook Time: 25 minutes
Makes: 10-12 bites

INGREDIENTS

For the Chicken Bites

- 1 ½ lb (750 g) boneless, skinless chicken breasts (about 3)
- Salt and **Club House Ground Black Pepper**, to taste
- 1 can (400 mL) **Thai Kitchen Premium Coconut Milk**
- 1 ½ cups (375 mL) unsweetened, shredded coconut
- ¼ cup (50 mL) **Club House Rice Flour**

For the Thai Mango Mayo

- ½ cup (125 mL) mayonnaise
- ¼ tsp (1 mL) **Thai Kitchen Spicy Thai Chili Sauce**
- 1 tbsp (15 mL) **Thai Kitchen Spicy Thai Mango Sauce**
- 1 tsp (5 mL) fresh lime juice
- 2-3 tbsp (30-45 mL) fresh chopped cilantro

DIRECTIONS

1. Cut the chicken breasts into strips (about 3-in/8 cm long), and place them into a shallow dish. Sprinkle with salt & pepper. Set aside.
2. Using a hand blender, cream the coconut milk until nice and creamy, then pour the coconut milk over the chicken, and gently stir to coat it. Cover and refrigerate chicken for 1 hour or longer.
3. In a bowl combine the shredded coconut and rice flour to make the coconut coating. Set aside.
4. Meanwhile, for the mayo, combine the mayonnaise, spicy Thai chili sauce, Thai mango sauce, lime juice and cilantro. Refrigerate until ready to use.
5. Preheat the oven to 450°F (230°C). Line a baking sheet with parchment paper and a wire rack.
6. Once the chicken has marinated, dredge the chicken pieces in the coconut/flour mix. Gently shake any excess coating off, then place the chicken onto the wire rack on your baking sheet. Continue until all the chicken pieces are coated.
7. Bake for about 12 minutes on one side, then turn the chicken over and bake for about 12 minutes more, or until the chicken reaches an internal temperature of 165°F (74°C) and the coconut coating is toasty brown.
8. Serve the chicken bites with the Thai mango mayo and enjoy!



red curry chicken tacos with tangy mango salsa

celebrity food blogger **JASON LEE**

This is a great dinner option for colder evenings where the slow cooker or Dutch oven can be left percolating tantalizing aromas from the kitchen for hours. The deep flavour of the braised chicken is highlighted and shines bright topped with a tangy mango salsa.

Mexican and Thai food both have very distinctive flavours that can be identified almost immediately. From deep robust aromas to floral citrus notes, the two colourful cuisines meet harmoniously in this Thai Kitchen inspired-recipe.



Prep Time: 15 minutes

Cook Time: 65 minutes

Makes: 2-3 Servings

INGREDIENTS

- 2 lb (1 kg) boneless chicken thighs (approximately 12)
- 1 jar (112 g) **Thai Kitchen Red Curry Paste**
- ½ cup (125 mL) **Thai Kitchen Premium Coconut Milk**
- 1 medium onion, sliced
- 2 tbsp (30 mL) oil
- 1 cup (250 mL) water
- 1 red mango, diced
- Juice of 1 lime
- ¼ cup (50 mL) diced red bell pepper
- 2 tsp (10 mL) **Thai Kitchen Premium Fish Sauce**
- ¼ cup (50 mL) sliced mint
- 2 ½ tbsp (37 mL) sugar
- 6 flour tortillas

DIRECTIONS

1. In a bowl, mix chicken, red curry paste and coconut milk and marinade for at least two hours.
2. In a heavy bottom pot or Dutch oven, sauté onions in oil on medium-high heat. Once translucent, add chicken, any liquid in the bowl and water; lower heat to low and simmer covered for one hour.
3. Make sure the pot does not go dry, adding water until the chicken is fully broken down.
4. Combine diced mango, lime juice, bell pepper, fish sauce, mint and sugar in a bowl and refrigerate.
5. Once chicken is pull-apart tender, serve on heated flour tortillas and top with mango salsa.

seared cornish hen with coconut thai red curry gravy

celebrity food blogger **STACEY MARTIN**

Take the Sunday roasted chicken to a new level with this all in one pan seared Cornish hen simmered to perfection in a sweet and mildly spicy bath Thai blend of coconut milk, mango and curry for an Asian inspired prairie style meal.

Prep Time: 15 minutes

Cook Time: 1 hour

Makes: 2 servings

INGREDIENTS

- 1 Cornish hen (approx. 1 ¾ lb/800 g)
- 1 ½ tbsp (22 mL) **Thai Kitchen Red Curry Paste**
- 1 tbsp (15 mL) butter
- 1 can (400 mL) **Thai Kitchen Premium Coconut Milk**
- 2 tbsp (30 mL) **Thai Kitchen Fish Sauce**
- 7 tbsp (105 mL) **Thai Kitchen Spicy Thai Mango Sauce**
- 8 baby potatoes
- 1 package (198 g) **Thai Kitchen Stir-Fry Rice Noodles**
- 1 tsp (5 mL) **Club House Rice Flour**
- 2 tbsp (30 mL) water
- ½ tsp (2 mL) cracked black pepper, optional

DIRECTIONS

1. Rub red curry paste all over the hen.
2. Heat large frying pan on high heat. Add butter and sear hen flipping to every side for 2 minutes. Reduce heat to medium, returning hen to breast side up position.
3. Add coconut milk, fish sauce and spicy Thai mango sauce. Arrange potatoes around the hen and simmer with the lid on pan for 45 minutes.
4. 10 minutes before the hen is finished simmering, cook stir-fry noodles as per the directions on the box.
5. Remove hen from heat. Place hen and potatoes on a platter and bring the remaining frying pan drippings to a boil. Stir rice flour mixed with water into the boiling drippings to thicken into a gravy.
6. Plate slices of cooked Cornish hen over a bed of noodles, pour gravy over top and season with cracked pepper to taste.





spicy hawaiian skewers

celebrity food blogger **STACEY MARTIN**

These Spicy Hawaiian Skewers will have you sparking up the grill any time of year. Pineapple and chili sauce mixed with ginger teriyaki stir-fry sauce kick the Hawaiian Islands up a notch with a mild sweet and savory heat.

Marinating Time: 1 hour
Prep Time: 20 minutes
Cook Time: 30 minutes
Makes: 4 servings

INGREDIENTS

- 8 wood skewers
- 2 large chicken breasts (approx. 8 oz/250 g)
- 1 red pepper
- 1 yellow pepper
- 1 red onion
- 1 cup (250 mL) 1-in (2.5 cm) cubed pineapple
- 1 package (128 mL) **Simply Asia Ginger Teriyaki Stir-Fry Sauce**
- 1 bottle (200 mL) **Thai Kitchen Pineapple and Chili Sauce**
- 1 cup (250 mL) **Thai Kitchen Jasmine Rice**
- 2 cups (500 mL) water
- 1 tsp (5 mL) butter
- 1 tsp (5 mL) **Thai Kitchen Green Curry Paste**
- 1 bunch asparagus, optional

DIRECTIONS

1. Soak wooden skewers in water for 30 minutes.
2. Cut chicken breast, peppers, onion and pineapple into 1-in (2.5 cm) pieces.
3. Mix together ginger teriyaki stir-fry sauce with pineapple and chili sauce in a bowl and set aside ½ cup (125 mL) for basting during the grilling process. Place chicken into a resealable plastic bag with remaining marinade and marinate in refrigerator for minimum 1 hour.
4. Assemble skewers, alternating pieces of peppers, onion, pineapple and chicken.
5. Cook on a hot grill for approximately 30 minutes, flipping the skewers halfway and brushing with reserved marinade at the halfway point and again right before grilling is complete.
6. While skewers are grilling, cook rice as directed on package. Stir in green curry paste.



yellow curry collard green chicken wraps

celebrity food blogger **MELISSA RAMOS**

If you're looking to lighten things up in your diet, then you'll love this recipe! It eliminates the carbs from traditional wraps and gives you a chlorophyll punch with a wonderful collard green wrap that bundles up yellow curry chicken, crunchy rice noodles and veggies. The perfect grab-and-go for just about anyone looking to be good to their waistline without sacrificing taste.

Prep Time: 15 minutes
Cook Time: 25 minutes
Makes: 2 servings

INGREDIENTS

- 3-4 lbs (1 ½ - 2 kg) organic chicken
- 2 tbsp (30 mL) **Thai Kitchen Yellow Curry Paste**
- 1 tbsp (15 mL) coconut oil
- 1 handful **Thai Kitchen Thin Rice Noodles**
- Collard leaves, for wrapping
- 1 julienned carrot
- Handful sprouts
- **Thai Kitchen Mango Sauce**, for dipping

DIRECTIONS

1. Preheat oven to 400°F (200°C).
2. Begin by rubbing organic chicken in yellow curry paste. Set aside.
3. In the meantime, in a hot pan add in coconut oil on medium heat. Break up the rice noodles and sauté in coconut oil until golden and crunchy. Believe it or not, it actually tastes like popcorn! Set aside.
4. Next, take your parchment paper, fold it and cut into half a heart. Open it up and place chicken in there and put into the oven to poach in the paper for 25 minutes or until internal temperature reaches 185°F (85°C).
5. While the chicken is cooking, place collard green leaf on a table and break off the bottom stem. Then with your thumb gently press the spine of the collard green leaf until it breaks up just a bit.
6. Top the collard with chicken, carrots, sprouts, crispy rice noodles and wrap it up! Dip with mango sauce and enjoy!





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coconut crispy fish taco

celebrity food blogger **DON CHOW**

Looking for a street food fix? Surf's up with crispy coconut fish on a soft or hard shell. No one turns down a taco.

Prep Time: 20 minutes

Cook Time: 5 minutes

Makes: 4 servings

INGREDIENTS

- Oil for deep frying
- 2 large fillets of tilapia, cut into 1-in (2.5 cm) thick pieces (approx. $\frac{3}{4}$ lb)
- 1 tbsp (15 mL) **Thai Kitchen Fish Sauce**
- 1 can (400 mL) **Thai Kitchen Premium Coconut Milk** (mix if separated)
- **Club House Rice Flour**, for dredging
- 1 large egg, beaten
- Panko bread crumbs, for coating
- 5-6 hard taco shells or soft tortillas (warmed)
- Assorted garnishes (shredded red cabbage, avocado, cilantro, etc.)
- **Thai Kitchen Pineapple & Chili Dipping Sauce**

DIRECTIONS

1. Heat a deep fryer with oil to 300°F (150°C) or place a heavy-bottomed pot of oil over medium heat until it reaches 300°F (150°C).
2. Meanwhile, place the tilapia in a medium bowl and season with fish sauce. Pour the coconut milk over and let the fish soak.
3. Set up your fry station to coat and fry the fish. Put rice flour into a small bowl. In a second bowl, pour in the egg and place panko bread crumbs into a third bowl. Refill as necessary.
4. Dredge each piece of fish in the rice flour, gently shaking off any excess; then, dip it in egg wash and coat it in panko. Repeat with the remaining fish pieces.
5. Fry the fish pieces for 3-5 minutes or until golden brown.
6. Using a slotted spoon, remove the fish onto a cooling rack over a baking tray.
7. Assemble tacos, placing a piece of fish in either a shell or tortilla. Garnish and serve with the dipping sauce.



coconut milk & thai pineapple chili fish cartoccio

celebrity food blogger **KELLY NEIL**

Fresh fish, crisp vegetables and baby greens are bathed in coconut milk and Thai pineapple and chili dipping sauce. Wrapped into a parchment paper packet, they are steamed to perfection after 20 minutes in the oven.



Prep Time: 20 minutes
Cook Time: 20 minutes
Makes: 2 servings

INGREDIENTS

- 2 tbsp (30 mL) canola oil
- 2 boneless haddock fillets
- ½ cup (125 mL) **Club House Rice Flour**
- 2 12x12-in (30x30 cm) square sheets of parchment paper
- 2 large handfuls baby spinach
- 10 cherry tomatoes
- ½ cup (125 mL) **Thai Kitchen Premium Coconut Milk**
- ½ cup (125 mL) **Thai Kitchen Pineapple and Chili Dipping Sauce**
- 2 sprigs fresh thyme
- Salt and pepper, to taste
- **Thai Kitchen Jasmine Rice**, to serve

DIRECTIONS

1. Preheat oven to 350°F (180°C).
2. Heat canola oil in a sauté pan. Dredge haddock fillets in rice flour. Pan-sear haddock over medium heat until lightly golden; set aside.
3. Lay out two sheets of parchment paper; fold each sheet in half, crease down the middle and unfold. On one half of each sheet lay a handful of baby spinach; place one haddock fillet on top of each pile of spinach. Top each piece of fish with five cherry tomatoes.
4. In a small container, mix coconut milk with pineapple and chili dipping sauce. Pour mixture evenly over the top of the haddock fillets. Top each piece of fish with a sprig of fresh thyme and a sprinkle of salt and pepper.
5. Fold parchment back in half; starting on the side where the crease meets, fold the paper over and in on itself in 1-in (2.5 cm) segments. Repeat until you get to the middle. Start on the other side where the paper creases, and again fold paper in and over on itself in 1-in (2.5 cm) segments until you get to the middle. Once both sides meet in the middle, fold the middle section in towards the centre. Your parchment paper packet should look like a half moon with fluted edges.
6. Place parchment packets on a baking sheet; bake 20-22 minutes. Remove from oven and carefully (steam is HOT!!) rip paper packets open from the top. Serve with jasmine rice and vegetables



ebi burger with spicy roasted red chili mayo

celebrity food blogger **JASON LEE**

This fun and light dish is a great alternative to a classic beef burger while offering a kick with the spicy mayo dressing. With Asian flavours in a traditional western dish, this Ebi burger is an ultimate example of a culinary global mashup.

Prep Time: 30 minutes

Cook Time: 8 minutes

Makes: 2 servings



INGREDIENTS

- 1lb (454 g) shrimp, shelled and deveined
- 1 tsp (5 mL) **Club House Potato Starch**
- ½ tsp (2 mL) salt
- ½ tsp (2 mL) **Club House Ground Black Pepper**
- 1 tsp (5 mL) mayonnaise (for shrimp patty)
- 1 tbsp (15 mL) mayonnaise (for spicy sauce)
- 2 tsp (10 mL) **Thai Kitchen Roasted Red Chili Paste**
- ½ tsp (2 mL) **Thai Kitchen Fish Sauce**
- 1 tbsp (15 mL) oil
- 2 tsp (10 mL) **Thai Kitchen Original Pad Thai Sauce**
- Tomato slices
- Lettuce
- 2 hamburger buns

DIRECTIONS

1. Divide your shrimp in half. Finely mince one half and roughly chop the other. Combine with potato starch, salt, pepper and 1 tsp (5 mL) mayo.
2. Portion the shrimp mixture and form into 2 patties, wrap in plastic wrap and place in freezer for 20 minutes.
3. Mix mayo, roasted red chili paste and fish sauce in a small bowl and refrigerate.
4. Heat an oiled skillet on medium heat. Pan-fry shrimp patty for 3-4 minutes per side.
5. Glaze top of shrimp patty with original pad Thai sauce.
6. Spread spicy mayo on bottom bun, dress burger with sliced tomatoes and lettuce.



en papillote sweet chili coconut sole

celebrity food blogger **ELIZABETH NYLAND**

En Papillote Sweet Chili Coconut Sole showcases the simplicity that can be a beautiful seafood entrée. So quick and easy.

Prep Time: 20 minutes

Cook Time: 20 minutes

Makes: 4 servings

INGREDIENTS

- ¾ cup (175 mL) **Thai Kitchen Lite Coconut Milk**
- ¼ cup (50 mL) **Thai Kitchen Sweet Red Chili Sauce**
- 2 tsp (10 mL) **Club House Ground Turmeric**
- ½ tsp (2 mL) fine sea salt
- 1 large lemongrass, cut into 2-in (5 cm) chunks
- 1 lb (500 g) fresh sole fillets
- 2 cups (500 mL) mixed winter vegetables, julienned (carrots, Brussels sprouts, fennel, etc.)

DIRECTIONS

1. Preheat the oven to 375°F (190°C). In a large bowl, whisk together the coconut milk, sweet red chili sauce, turmeric and salt until combined, then add in the chunks of lemongrass. Set aside.
2. Parchment pouches can be made in various ways and using many shapes. They can be made from hearts, circles or squares and if parchment isn't available, aluminum foil can be substituted. The best thing to do is lay the fish in the center of the parchment or foil, then the vegetables. Fold and crimp the edges up, leaving a gap to slip in the sauce, then pour in about ¼ cup (50 mL) of the sauce per packet. Ensure the package edges are folded AND crimped so that the steam and sauce stay inside the pouch to cook the food.
3. Lay the pouches on a baking tray and place in the center rack of the oven for 15-20 minutes (depending on the thickness of the fish fillets). If unsure, just open one pouch to check doneness.
4. To serve, place parchment pouches on plates and allow guests to open their own, or if preferred, simply pour the contents into shallow bowls.



red curry fish cakes with sweet red chili dip

celebrity food blogger **MESLISSA RAMOS**

If you ever wanted to look like a rockstar in the kitchen, here's your ticket. These Red Curry Fish Cakes are to die for and are completely gluten and grain-free. The Thai Kitchen Red Curry Paste gives it just the kick it needs plus they're easy to freeze for future nibbling but I'm sure they'll get eaten before you do!



Prep Time: 25 minutes

Cook Time: 10 minutes

Makes: 4 servings

INGREDIENTS

- 1 lb (500 g) haddock fish
- 4 tbsp (60 mL) coconut flour
- 3 tbsp (45 mL) **Thai Kitchen Red Curry Paste**
- 1 tbsp (15 mL) coconut sugar
- 1 tbsp (15 mL) **Club House Prepared Minced Garlic**
- 1 tbsp (15 mL) each fresh basil, green onion and coriander
- Salt & cracked pepper
- 3 eggs
- Coconut oil, for the pan
- **Thai Kitchen Sweet Red Chili Sauce**, for dipping

DIRECTIONS

1. In a blender, throw in first 7 ingredients and blend until just mixed. Remove from blender, put contents into a bowl, crack eggs and get your hands dirty! Mix well and if the mixture is too wet, then add in some more coconut flour.
2. Take a small sheet of plastic wrap and place over the lid of a mason jar (the lid should have the face down). Now place a small ball of the mixture into the mason jar lid to form a small cake patty. Pop it out by removing the plastic. Set aside on a plate.
3. Once you're done making all of these uniform cakes, place in the fridge for at least 10 minutes to bind and solidify a bit more.
4. Heat roughly 2 tbsp (30 mL) coconut oil in a pan on medium heat and begin sautéing the fish cakes so that they're brown on both sides. Serve with Thai Kitchen Sweet Red Chili Sauce, which pairs amazingly well!

shrimp & spicy mango lettuce rice cups

celebrity food blogger **ELIZABETH NYLAND**

Mango Shrimp Spicy Lettuce Rice Cups blend the sweetness of Thai Kitchen's Thai Mango Sauce and fresh mangoes with savoury shrimp and fragrant jasmine rice.

Prep Time: 10 minutes

Cook Time: 25 minutes

Makes: 8 servings

INGREDIENTS

- 1 cup (250 mL) **Thai Kitchen Jasmine Rice** (dry measure)
- 2 cups (500 mL) water
- 1 tsp (5 mL) coconut oil
- ½ tsp (2 mL) fine sea salt
- 7 oz (200 g) shrimp, cooked and peeled
- ¼ cup (50 mL) **Thai Kitchen Spicy Thai Mango Sauce**
- 1 large mango, cubed
- Zest and juice of ½ a lime
- **Club House Ground Black Pepper**, to taste
- 8 lettuce leaves (butter, iceberg, red leaf, etc.)

DIRECTIONS

1. In a small saucepan, place the rice, water, coconut oil and salt. Bring to a boil, cover, then lower to a simmer for 15 minutes. Remove from heat and let sit, covered, for 5-10 minutes.
2. Place the shrimp, spicy Thai mango sauce, mango, lime juice and zest and pepper in a bowl and stir to combine.
3. To make the cups, place lettuce leave in small bowls or on side plates. Top with about 2-3 tbsp (30-45 mL) of the cooked rice and 3 tbsp (45 mL) of the shrimp and mango combination. Serve immediately.





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green curry zucchini noodles

celebrity food blogger **MELISSA RAMOS**

If you've jumped onto the Paleo bandwagon but think it's all about meat, think again because these Green Curry Noodles are both for Paleo lovers and veg heads with the addition of sprouted tofu. Enjoy this creamy green curry dish that will fill your tummy with love without having to undo a button thereafter.

Prep Time: 20 minutes

Cook Time: 15 minutes

Makes: 2 servings

INGREDIENTS

- 2 zucchini, spiralized (or you can use a peeler to get the noodle effect too!)
- 2 tbsp (30 mL) **Thai Kitchen Green Curry Paste**
- ½ cup (125 mL) **Thai Kitchen Premium Coconut Milk** (full fat or lite)
- Coconut oil for the pan
- 1 tbsp (15 mL) **Club House Prepared Minced Garlic**
- ½ package (125 g) cremini mushrooms
- 1 block (250 g) sprouted extra firm tofu, cubed
- Salt & cracked pepper
- Optional toppings: nuts, like organic unsalted cashews or peanuts

DIRECTIONS

1. Begin by spiraling zucchini noodles. As I mentioned, if you don't have a spiraler, you can achieve the same effect with a peeler. Set aside noodles.
2. In a measuring cup mix green curry paste and coconut milk until well blended. Set aside.
3. In a pan, add in 1 tbsp (15 mL) coconut oil on medium heat and begin to sauté garlic with mushrooms and tofu. Add in coconut green curry mixture and sauté for about 10 minutes until mushrooms are cooked through.
4. Add in zucchini and sauté for 5 minutes to maintain the al dente feel! Top with salt, pepper and nuts of your choice. Enjoy!



mini hero sandwiches with roasted chickpeas

celebrity food blogger **DON CHOW**

Want a sure-to-please meatless Monday meal? These sandwiches are fresh and flavourful. Paired with crunchy chickpeas, you won't crave fries.

Prep Time: 20 minutes

Cook Time: 1 hour

Makes: 2 servings

INGREDIENTS

- 2 tbsp (30 mL) **Simply Asia Ginger Teriyaki Stir-Fry Sauce**
- 6 oz (175 g) extra-firm tofu, sliced (½-in/1 cm thickness)
- 1 can (540 mL) chickpeas (approximately 2 cups, drained)
- 1 tbsp (15 mL) **Thai Kitchen Sweet Red Chili Sauce**
- 4 mini buns (preferably crusty)
- Yellow curry mayonnaise (1 tsp/5 mL **Thai Kitchen Yellow Curry Paste** + 4 tbsp/60 mL mayonnaise)
- Assorted shredded vegetables for garnish (shredded carrot, shredded red cabbage, picked cilantro)

DIRECTIONS

1. Pre-heat oven to 375°F (190°C).
2. Brush ginger teriyaki stir-fry sauce onto each side of the tofu. Lay the slices flat on a parchment covered large sheet pan.
3. In a small bowl, mix the chickpeas with the sweet red chili sauce. Lay flat onto the same sheet pan beside the slices of tofu.
4. Place in oven for 40 minutes. Flip the tofu and stir the chickpeas halfway through. After 40 minutes, remove the tofu onto a plate to cool. Continue roasting the chickpeas for another 15 to 20 minutes until golden brown.
5. Spread some curry mayonnaise on the buns. Add slices of tofu and garnish with shredded vegetables.
6. Serve with roasted chickpeas.





miso thai chili veggie kebabs

celebrity food blogger **MELISSA RAMOS**

This perfect party pleaser is deliciously sweet and earthy. Get your veggie count in for the day with this incredible finger food that's sure to get even the boys excited at your next summer BBQ.

Marinating Time: 1 hour
Prep Time: 20 minutes
Cook Time: 10 minutes
Makes: 6 servings

INGREDIENTS

- Mixed veggies of your choice (eg. mushrooms, eggplant, shallots & sprouted tofu)
- 2 tbsp (30 mL) brown miso
- ¼ cup (50 mL) **Thai Kitchen Thai Chili and Ginger Sauce**
- Water, as needed
- ¼ cup (50 mL) **Thai Kitchen Fish Sauce**
- ½ cup (125 mL) water
- 2 tbsp (30 mL) coconut sugar
- 1 tbsp (15 mL) **Club House Minced Garlic**
- 6 skewers

DIRECTIONS

1. Begin by cutting up veggies and stabbing them through the skewer. Set aside.
2. Next, mix the marinade: miso, chili and ginger sauce and water as needed. Mix thoroughly and pour over kebabs to let marinate for at least an hour.
3. To make the dip, in a small measuring cup, mix remaining ingredients and set aside.
4. Grill kebabs until thoroughly cooked, 5 minutes per side. Serve with the dip and wow those guests!

crispy noodle & vegetable salad rice bowl

celebrity food blogger **JASON LEE**

Fresh and light, this vegetable salad rice bowl is perfect for lazy summer days. The sweet and sour dressing brightens up every bite of fragrant jasmine rice and steamed vegetables, while the fried crispy rice noodles lend a great contrast in texture.

Prep Time: 10 minutes

Cook Time: 25 minutes

Makes: 3 servings

INGREDIENTS

- ½ cup (125 mL) vegetable oil, for frying
- 1 cup (250 mL) crushed **Thai Kitchen Stir-Fry Rice Noodles**
- 1 cup (250 mL) steamed mixed frozen vegetables
- 1 cup (250 mL) cooked **Thai Kitchen Jasmine Rice**
- 1 tbsp (15 mL) rice wine vinegar
- 1 tbsp (15 mL) **Thai Kitchen Fish Sauce**
- 2 tbsp (30 mL) sugar
- 1 tbsp (15 mL) water
- 1 garlic clove, minced
- 1 tsp (5 mL) lime juice.
- 1 cup (250 mL) shredded lettuce
- Crushed peanuts



DIRECTIONS

1. In a shallow pan, heat oil until smoking, and then turn off heat. Slowly pour in crushed stir-fry noodles. The noodles will fry and puff almost instantly, remove from pan immediately and set aside.
2. Steam vegetables from frozen for 3 minutes and prepare rice according to directions on the box.
3. In a small bowl assemble the dressing by mixing rice wine vinegar, fish sauce, sugar, water, garlic, and lime juice until the sugar is dissolved.
4. Once rice is cooked, place in a bowl. Top rice with steamed vegetables, shredded lettuce, drizzle dressing, and garnish with crispy fried rice noodles and crushed peanuts.

thai sweet potato latkes

celebrity food blogger **JO-ANNA ROONEY**

These sweet potato latkes are infused with the flavours of fresh herbs and the spice of chili. Serve them up with a dollop of sour cream and sweet red chili sauce, and you have a delicious and healthy vegetarian appetizer or side dish.

Prep Time: 30 minutes

Cook Time: 20 minutes

Makes: 6 servings

INGREDIENTS

- 1 lb (500 g) sweet potato or yam, peeled & grated
- 1 onion, grated
- 3 green onions, sliced
- 2 tsp (10 mL) fresh grated ginger
- 2 tbsp (30 mL) fresh lime juice
- 2 eggs, lightly beaten
- 1/3 cup (75 mL) chopped cilantro
- 1 tsp (5 mL) **Thai Kitchen Spicy Thai Chili Sauce**
- 1/4 cup (50 mL) **Club House Rice Flour**
- Salt and **Club House Ground Black Pepper**, to taste
- Sour cream and **Thai Kitchen Sweet Red Chili Sauce**, to garnish

DIRECTIONS

1. Combine the grated sweet potato, grated onion, and lime juice. Put the mixture into a towel and squeeze out all the moisture.
2. Put the sweet potato mixture into a bowl and add the eggs, green onions, ginger, cilantro, sweet red chili sauce, rice flour and salt & pepper. Combine.
3. There are 2 possible cooking methods:
 - You can cook them in a frying pan, using 1/4 cup (50 mL) vegetable oil for frying OR
 - Use a pancake griddle, and lightly spray it with cooking oil. This method uses a fraction of the oil, and works just as well!
4. To cook, scoop large spoonfuls of mix (about 2 tbsp/30 mL), and flatten them with a spatula.
5. Fry for about 2-3 minutes per side.
6. To make the whole batch up at the same time, put the cooked latkes in a 300°F (150°C) for 20 minutes or until cooked.

Tip: Don't make the latkes too big, or they won't cook properly.





vegetable noodle frittata

celebrity food blogger **DON CHOW**

Quiche, but cheesier, make this quick'n easy leftover dish on a weekday. It's a great way to use up yesterday's noodles.



Prep Time: 10 minutes
Cook Time: 50 minutes
Makes: 1 serving

INGREDIENTS

- 3 eggs
- 2 oz (60 g) **Thai Kitchen Thin Rice Noodles**, pre-cooked, drained, and cooled
- ½ tsp (2 mL) **Thai Kitchen Spicy Thai Chili Sauce**
- 1 tsp (5 mL) **Club House Dehydrated Minced Onion**
- 1/8 tsp (0.5 mL) **Club House Dehydrated Minced Garlic**
- 3 tbsp (45 mL) table (18%) cream
- ½ cup (125 mL) diced vegetables (orange peppers, sweet peas, etc.)
- 1 oz (30 g) Parmesan cheese, grated
- Freshly ground **Club House Sea Salts Grinder** and **Club House Black Peppercorns Grinder**, to season
- 1 9-in (23 cm) pie shell, thawed



DIRECTIONS

1. Preheat oven to 350°F (180°C).
2. In a medium-size mixing bowl, beat the eggs; then add in the spicy Thai chili sauce. Add the thin rice noodles, onion, garlic, cream, vegetables, and half of the cheese. Mix well and season to taste.
3. Pour the egg mixture into the pie shell. Sprinkle the remaining cheese on top.
4. Bake for 45 minutes or until set, rotating 180° mid-way. Broil for 5 minutes or until the top turns golden brown.

Tip: If you don't have any leftover cooked thin rice noodles, soak some dried noodles in room temperature water for 20 minutes or until softened. Drain well.







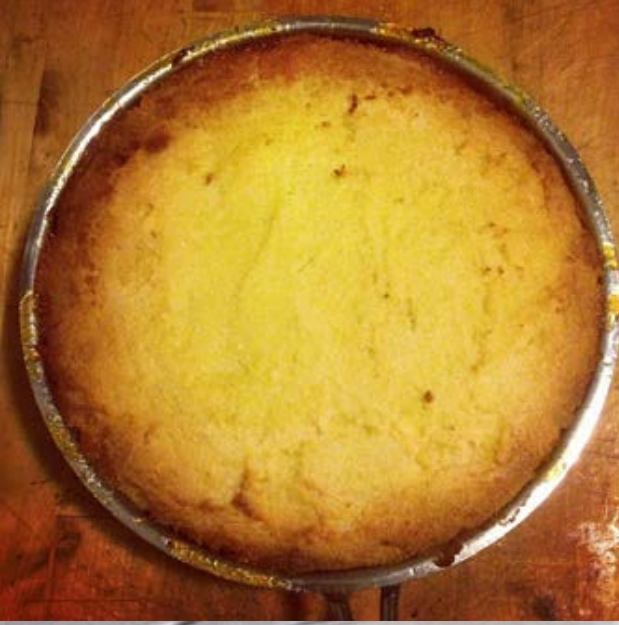
desserts

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grain-free upside down pineapple cake

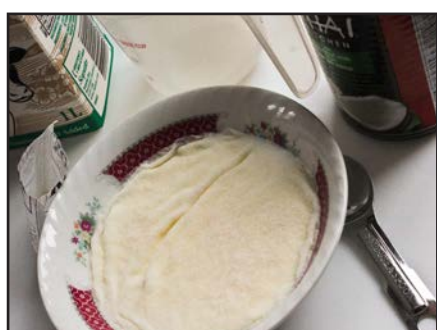
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coconut pana cotta with mandarin orange streusel

celebrity food blogger **JASON LEE**

Coconut is one of those ingredients that is so versatile that it's easily used in savoury dishes as well as desserts. This custardy coconut milk panna cotta is topped with a crumbly Mandarin orange streusel that both complements and contrasts the panna cotta in taste and texture.



Prep Time: 20 minutes
Cook Time: 35 minutes
Refrigeration Time: 3 hours
Makes: 6 servings

INGREDIENTS

- 4 tsp (20 mL) unflavoured gelatin
- 1 ½ cups (375 mL) milk, divided
- 1 can (400 mL) **Thai Kitchen Lite Coconut Milk**
- 1/3 cup (75 mL) granulated sugar
- 1 ¼ cups (300 mL) all-purpose flour
- ½ cup (125 mL) brown sugar
- ½ cup (125 mL) softened unsalted butter
- 2 tsp (10 mL) **Simply Asia Mandarin Orange Stir-Fry Sauce**
- Zest of 1 orange
- Canned mandarin oranges (optional for garnish)

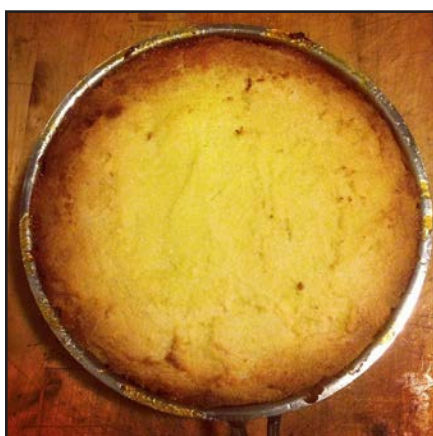


DIRECTIONS

1. Dissolve gelatin in ½ cup (125 mL) milk and set aside for 5 minutes. Meanwhile, on medium-high heat bring remaining milk, coconut milk and granulated sugar to a boil. Add milk and gelatin solution. Once mixture comes to a boil again, strain and fill six small serving bowls.
2. Place in refrigerator for at least 3 hours to set.
3. In a mixing bowl, combine flour, brown sugar, butter, Mandarin orange sauce and orange zest and blend with a hand mixer at low speed until it resembles coarse crumbs.
4. Squeeze handfuls of mixture and place them on a parchment lined baking sheet and bake in a preheated 350°F (180°C) oven for 20 minutes until golden brown.
5. Crumble streusel over set panna cotta.







grain-free upside down pineapple cake

celebrity food blogger **MELISSA RAMOS**

Ever want a dessert that doesn't make you feel bloated? If so, then look no further, because this Upside Down Pineapple Cake will be your new favourite. This delicious Paleo-style dessert blends the rich taste of Thai Kitchen Pineapple and Chili Sauce with a coconut base that you will simply fall in love with.

Prep Time: 30 minutes

Cook Time: 1 hour

Makes: 12 servings

INGREDIENTS

- 1 ½ cups (375 mL) coconut flour
- 1 cup (250 mL) blanched almond flour
- ½ tsp (2 mL) sea salt
- 2 cups (500 mL) **Thai Kitchen Premium Coconut Milk**
- 1 cup (250 mL) **Billy Bee Honey**, divided
- 8 eggs, beaten
- ¼ cup (50 mL) coconut oil
- ¼ cup (50 mL) **Thai Kitchen Pineapple and Chili Sauce**
- 4-6 pineapple rings

DIRECTIONS

1. Preheat oven to 350°F (180°C).
2. Whisk coconut flour, blanched almond flour and sea salt together. Beat in coconut milk, ¾ cup (175 mL) honey and eggs then continue to beat them together until no clumps remain.
3. Melt coconut oil in a 12-in (30 cm) cast iron skillet over moderately high heat. Whisk in remaining ¼ cup (50 mL) honey and pineapple and chili sauce. When the mixture foams and bubbles, gently arrange pineapple into the skillet. Turn off the heat, pour in the cake batter and bake in preheated oven for 45 minutes to 1 hour or until a toothpick inserted into the center of the cake comes out clean.
4. Whatever you do, make sure that you wait at least 15 minutes before flipping the cake. You'll want to put a plate over top of the skillet and flip it when you do! Feel free to top with coconut flakes to make the presentation even prettier!



celebrity food blogger interviews

"I love that Thai cuisine incorporates all the different tastes in each dish, from salty, sweet, to bitter and sour. A successful dish invigorates and awakens each one of your senses." Jason Lee, Shut Up and Eat

COCO BEAN, THE VEGETABLE

"I have to say the chili sauces are actually interesting and make good aiolis for pairing with food. My wife and I actually keep boxes of the dried rice noodles in the pantry. We honestly prefer the Thai Kitchen brand of dried rice noodle to others." Don Chow, foodiePrints

SHELTERED GIRL MEETS WORLD

"What I love about Thai Kitchen is that anyone can take one or two of their products, create a simple, easy and flavour-packed meal in under 30 minutes." Stacey Martin, This Lil Piglet

CULINARY COOL

"I love the heat and deep flavour of Thai Kitchen Red Curry Paste. I love using it on meat dishes and various veggie dishes to give it a good kick."

Melissa Ramos, Sexy Food Therapy

THE FOOD SISTERHOOD

"By using the Thai Kitchen products traditionally and in new dishes everyone can get excited about cooking Thai more often. By using a variety of ingredients from different regions is the way many people are cooking these days and that global-mashups are becoming more and more commonplace." Kelly Neil, Photographer and Food Stylist

THE FOOD GIRL IN TOWN

