Beef with Red Curry Sauce

YIELD
Serves 4

TIME
10 minutes to assemble
15 minutes to cook
Total time: 25 minutes

INGREDIENTS
1 1/4 lbs sirloin, thinly sliced
1/2 teaspoon salt
2 tablespoons oil
1 medium onion, thinly sliced
1 red bell pepper, thinly sliced
1 1/2 tablespoons Red Curry Paste
1 3/4 cups Coconut Milk, divided
1 tablespoon brown sugar
1 tablespoon lime juice
2 teaspoons Fish Sauce
8 oz sugar snap peas
1/2 cup chopped Thai or Italian basil
Optional: cooked Jasmine Rice

DIRECTIONS
1. Sprinkle beef with salt and set aside.
2. Heat oil on high in large skillet. Add onion and red pepper. Cook until tender-crisp and tinged with brown.
3. Push vegetables aside and add Red Curry Paste and 1 cup Coconut Milk. Stir until curry is dissolved.
4. Add remaining coconut milk, brown sugar, lime juice and fish sauce. Bring to a boil and cook 2 minutes. Add sugar snap peas and beef. Stirring, cook until beef is rare to medium rare.
5. Remove from heat and stir in basil. Serve over Jasmine Rice for a true Thai experience.

A Taste of Thai Red Curry Paste makes this beef curry super simple and extra delicious. Mix it with creamy Coconut Milk for a Thai classic in minutes.

Coconut Curry Tomato Soup

YIELD
8 cups

TIME
20 minutes

INGREDIENTS
1 tablespoon olive oil
1/2 cup minced onion
1 tablespoon Red Curry Paste*
1-28 oz can peeled whole Italian plum tomatoes
1 3/4 cups Coconut Milk
1-15 oz can straw mushrooms
1/2 lb uncooked shrimp (peeled and deveined) or 1/2 lb firm tofu (drained and cubed)
2 tablespoons brown sugar
2 tablespoons fresh lime juice
2 tablespoons fresh basil
*Optional: For those who like less heat, start with 2 teaspoons Red Curry Paste.

DIRECTIONS
1. In a medium sized non-aluminum sauce pan, heat oil, onion and Red Curry Paste. Cook over a medium heat until onions are soft and curry is dissolved.
2. Blend or process tomatoes until smooth and add to sauce pan. Add Coconut Milk and mushrooms. Bring to a boil and turn heat down to a simmer.
3. Add shrimp or tofu, sugar, lime juice and basil. Cook, stirring occasionally, until shrimp is just tender, or tofu is heated through.

Canned tomatoes, A Taste of Thai Coconut Milk and Red Curry Paste make a convenient and intriguing soup.
Curried Chickpeas and Vegetables

YIELD
9 cups

TIME
15 minutes to assemble
15 minutes to cook
Total time: 30 minutes

INGREDIENTS
2 tablespoons oil
1 large onion, diced
1 tablespoon minced ginger
4 large cloves garlic, minced
1-2 tablespoons Yellow Curry Paste
1 red bell pepper, diced
1 green bell pepper, diced
1 small yellow squash, diced
1 teaspoon salt
1 large tomato, diced
2-15 oz cans chickpeas, drained
1 3/4 cups Coconut Milk
2 tablespoons lime juice
Cooked Jasmine Rice

DIRECTIONS
1. In a large nonstick skillet, heat oil over medium-high heat. Add onion, ginger, garlic and Yellow Curry Paste. Sauté 3-4 minutes until onions start to wilt and curry is dissolved.
2. Add red pepper, green pepper, squash and salt. Stir-fry an additional 2-3 minutes.
3. Reduce heat to medium, add tomato, chickpeas, Coconut Milk and lime juice. Bring to a boil and serve with Jasmine Rice.

Franks Favorite Shrimp with Yellow Curry

YIELD
2 to 4 servings

TIME
15 minutes

INGREDIENTS
4 tablespoons butter
1 tablespoon and 1 teaspoon Yellow Curry Paste
1 large onion, diced
1 lb large raw shrimp, peeled and deveined
1 large tomato, diced
Optional: Chopped cilantro or parsley, cooked Jasmine Rice

DIRECTIONS
1. In a large skillet, heat butter until it begins to foam. Add Yellow Curry Paste and cook until dissolved and bubbly.
2. Add onions and sauté until just tender. Add shrimp and sauté until they turn pink.
3. Stir in tomatoes and cook until heated through. Sprinkle with cilantro or parsley and serve as is, or with a side of Jasmine Rice.

Zesty Yellow Curry, Coconut Milk, chickpeas and veggies create a flavor filled vegan entrée.

The boss's favorite recipe. Flavorful and easy to prepare.
Green Curry Turkey Burgers

YIELD
4 burgers

TIME
10 minutes to assemble
Cooking time varies on type of heat used.

INGREDIENTS
2 teaspoons Green Curry Paste
1 1/4 lbs ground turkey
1 cup diced onion
Optional: 1/2 teaspoon salt
4 buns or rolls

DIRECTIONS
1. Add Curry Paste to mixing bowl. Spread it against sides with spatula to soften. If curry is too hard, dissolve it in 1 tablespoon of hot water before mixing into turkey.
2. Add turkey, onions and salt to curry. Mix well. Form into 4 burgers.
3. Grill or pan-fry until turkey is cooked through, and no longer pink inside (170°F).
4. Serve on buns or rolls. Try your burgers with our Onion Relish for an extra kick.

A Taste of Thai Green Curry Paste makes a tasty burger.

Satays are a Thai favorite. We made our swordfish and eggplant satay with a lively green curry sauce.

Swordfish and Eggplant Satays

YIELD
4 servings

TIME
30 minutes to assemble
1 hour minimum to marinate
3-5 minutes to grill per side

INGREDIENTS
1 3/4 cups Coconut Milk
2 tablespoons Green Curry Paste
2 tablespoons Fish Sauce
2 tablespoons light brown sugar
4 tablespoons finely chopped cilantro, divided
2 tablespoons lime juice
2 lbs fresh swordfish, 1 inch cubes
1 lb eggplant, 1 inch cubes
Optional: cooked Jasmine Rice

EQUIPMENT
Flat or round bamboo skewers*

*NOTE
If using round bamboo skewers, use 2 per satay to prevent eggplant or swordfish from twirling.

DIRECTIONS
1. Soak skewers in water while preparing satays.
2. In a small saucepan, mix Coconut Milk, Green Curry Paste, and Fish Sauce. Bring to a boil and cook 2 minutes. Remove pan from heat.
3. Add brown sugar, 2 tablespoons of cilantro and lime juice. Mix well. Refrigerate until cooled.
4. Add coconut mixture, swordfish and eggplant to a large baking dish. Marinate a minimum of one hour, turning cubes with a spoon every 30 minutes.
5. Preheat grill to medium high heat. Thread skewers with eggplant and swordfish.
6. Pour left over marinade into a small saucepan and bring to a boil. Stirring occasionally, cook a minimum of 5 minutes.
7. Meanwhile oil grates and grill satays, 3-5 minutes per side. Swordfish should be cooked through but tender.
8. Place cooked satays on platter and drizzle with reduced curry mixture. Sprinkle with remaining cilantro and serve with cooked Jasmine rice for an authentic touch.