

Delicious Thai Recipes Everyone Will Love

Thai Chicken Satay Skewers (Satay Gai)

Serves 4–6 | Prep. time 20–30 minutes | Cooking time 15 minutes

Ingredients

- 1 pound boneless chicken breasts or thighs, Cut into thin strips
- 24 (8-inch) bamboo skewers

Marinade

- 1 teaspoon coriander seeds
- 1 teaspoon cumin seeds
- 1 teaspoon white peppercorns
- 1 cup coconut milk
- 1 teaspoon galangal, finely diced
- 1 teaspoon lemongrass, finely chopped
- 2 teaspoons palm sugar or light brown sugar
- 2 teaspoons ground turmeric
- 2 teaspoons fish sauce

Directions

1. In a saucepan or skillet over low heat, toast the coriander and cumin seeds for 1 minute until fragrant.
2. Remove from heat and set aside.
3. Crush the galangal, lemongrass, coriander, cumin seeds and white peppercorns using a mortar and pestle to make a fine paste. You can also use a small food processor.
4. In a mixing bowl, whisk the coconut milk, sugar, turmeric, and fish sauce. Add the paste and mix well until the sugar dissolves.
5. Place the chicken strips in a Ziploc bag; add the marinade mixture and shake well. Refrigerate for 30 minutes to 12 hours to marinate.
6. Soak the skewers in cold water for 30 minutes before using.
7. Heat a charcoal grill to 400°F.
8. Thread the marinated chicken onto the skewers. Reserve any leftover marinade.
9. Grill the skewered chicken for 3–5 minutes per side until well-cooked and opaque.
10. On the stovetop, add remaining marinade to a small pan and bring to boil over medium-high heat. Reduce heat and let simmer for 5 minutes.
11. Serve with the marinade or with a dipping sauce of your choice.

Traditional Pork Larb Salad

Serves 4 | Prep. time 15 minutes | Cooking/grilling time 15-20 minutes

Ingredients

Sticky rice powder

- 4 tablespoons uncooked sticky rice

Pork

- 1 pound pork
- 1 ½ tablespoons toasted sticky rice powder
- 1 pinch sugar
- ½ tablespoon Thai red pepper chili flakes Ssuch as prik bon, to taste
- 1-2 tablespoons fish sauce
- Juice of 1 lime, more if needed
- 2 shallots, sliced thin
- 4 green onions, sliced thin
- 20 mint leaves, minced

For serving

- Baby salad greens of choice
- Fresh mint for garnish
- 4-6 kaffir lime leaves, sliced very thin for garnish

Directions

1. Make the sticky rice powder, heat a frying pan or wok over low heat without any oil. Toss in the sticky rice and toast until it turns golden, stirring continuously, about 10-12 minutes. Let cool.
2. Add toasted sticky rice to a small food processor and pulse until you get a coarse powder. You can also use a mortar and pestle for this step and pound the rice until you get a coarse powder. Add to an airtight container until using. It can be stored at room temperature.
3. Heat a large non-stick skillet or wok over medium-high heat. Add pork and brown the meat until cooked through and is no longer pink, taking care of loosening lumps as the pork cooks, about 2-3 minutes. Drain excess fat, if needed.
4. Add the toasted sticky rice powder, a pinch of sugar, and red chili pepper flakes. Stir to combine.
5. Add the fish sauce, lime juice, and continue to stir-fry for about 4 minutes, until the cooking liquids are absorbed.
6. Add shallots, mint, and green onions Continue stir-frying for about 1 more minute, or until well combined.
7. Taste and adjust seasoning if needed with fish sauce, lime juice, or chili flakes.
8. Serve over a bed of fresh greens, if desired. Garnish with kaffir leaves and mint leaves.

Quick Thai Chicken Fried Rice

Serves 4-6 | *Prep. time 5 minutes* | *Cooking time 15-20 minutes*

Ingredients

- 4 cups precooked cold jasmine rice
- 3-4 tablespoons peanut oil or vegetable oil
- 4 cloves garlic, minced
- 1 ½ cups boneless skinless chicken breast fillets (lean pork or beef may be used), thinly sliced
- 2 eggs, beaten and seasoned with salt and pepper
- ¾ cup snow peas, trimmed
- ½ cup carrot, julienned
- 4 green onions, sliced thin
- 1 tomato, chopped
- 2 teaspoons palm sugar or table sugar
- 3 tablespoons Thai fish sauce
- 1 tablespoon oyster sauce
- 1-3 teaspoons chili sauce, or according to taste

For garnish

- ½ cup cilantro, chopped
- 1 cucumber, sliced
- 2 limes, cut into wedges

Directions

1. Break up the cold rice with a wooden spoon or your hands (this is better) to separate the grains. Use plastic gloves or wet your hands so the rice does not stick. Set it aside.
2. Heat a large wok or large nonstick skillet over medium-high heat.
3. Add the oil and swirl, then add the garlic and stir-fry for about 30 seconds.
4. Add chicken slices and stir-fry until done.
5. Move to the side of the wok and add more oil, if needed. Allow the oil to heat up again for about 15 seconds.
6. Pour in the beaten egg and scramble.
7. Add the snow peas and carrots, and stir-fry for about 45 seconds.
8. Add the rice, constantly scooping from the bottom up to ensure even frying. You should smell the rice getting toasted.
9. Add the spring onions, tomato, sugar, and sauces. Continue stir-frying to coat the rice with flavor.
10. Serve garnished with the cilantro, cucumbers, and lime wedges, with fish and chili sauces on the side.

Shrimp Pad Thai

Serves 4 | Prep. time 8–10 minutes | Cooking time 10–15 minutes

Ingredients

- 12 medium raw shrimp, peeled and deveined, tails left on
- 2 tablespoons shallot, minced
- 1 tablespoon garlic, minced
- ¼ pound dried thin flat rice noodles
- ¼ cup fish sauce
- 3 tablespoons palm sugar
- 2 tablespoons tamarind paste
- 3 tablespoons vegetable oil (divided)
- 2 eggs
- 2 cups bean sprouts
- ½ cup pressed tofu, sliced
- 3 scallions, green parts only, chopped
- ¼ cup roasted peanuts
- Lime wedges, to serve

Directions

1. Boil the water over medium-high heat in a large stockpot.
2. Remove from heat. Add the noodles, stir and let sit for 5 minutes.
3. Rinse the noodles and drain.
4. In a mixing bowl, combine the fish sauce, palm sugar and tamarind paste.
5. Heat 1 tablespoon of the oil over medium heat in a deep saucepan or wok.
6. Add the shrimp and stir-cook for 2–3 minutes just until pink.
7. Remove the shrimp and set aside.
8. Heat the remaining oil and add the shallot and garlic. Stir-cook for 30 seconds to 1 minute until fragrant and slightly golden.
9. Add the noodles and sauce mixture; stir well and cook for 1 minute.
10. Crack the eggs into the middle of the noodles and stir-cook for 30 seconds until scrambled.
11. Add the shrimp, bean sprouts, tofu, scallions and peanuts; toss to combine.
12. Serve with the lime wedges.

Steak Curry (Gaeng Panang Nuea)

Serves 4 | Prep. time 8–10 minutes | Cooking time 10 minutes

Ingredients

- 1 (13½-ounce) can coconut milk
- 2 tablespoons Thai red curry paste
- 1 teaspoon palm sugar or light brown sugar
- 1 tablespoon fish sauce
- 1 pound boneless beef flank steak, cut into thin strips
- 1–2 red Thai bird's-eye chilies, stemmed, seeded and sliced
- Cooked jasmine rice, for serving (optional)
- 2 tablespoons roasted peanuts, chopped
- 3–4 kaffir lime leaves, very thinly sliced

Directions

1. Avoid shaking the coconut milk can. Open the can and scoop out the cream on top.
2. Heat the scooped-out cream in a large, deep saucepan or frying pan. Add 2 tablespoons of coconut milk and boil the mixture.
3. Mix in the curry paste and set heat to low.
4. Without stirring, simmer for 3–4 minutes until fragrant. Add the remaining coconut milk and boil the mixture.
5. Mix in the sugar and fish sauce.
6. Add the beef and stir to combine; simmer for about 3–4 minutes until cooked well.
7. Top with the kaffir lime leaves, roasted peanuts, and red chili. Serve.

Thai Mushrooms and Eggplant Stir-Fry

Serves 4 | *Prep. time 5 minutes* | *Cooking time 15 minutes*

Ingredients

- 2 pounds Japanese eggplant, cut into bite-sized pieces
- 3 tablespoons vegetable oil
- 1 tablespoon minced garlic
- 1 teaspoon ground chili paste
- 2 tablespoons minced fresh ginger
- ½ small yellow onion, cut into thin wedges
- 2 cups mixed mushrooms, sliced
- ½ cup carrots, julienned or spiralized
- 2 tablespoons soy sauce
- 2 tablespoons vegetarian oyster sauce or mushroom sauce
- ½ cup water
- ¼ cup fresh Thai basil leaves, halved
- Rice for serving

Directions

1. Soak the cut eggplant in water to prevent browning or darkening of color. Drain and pat dry with paper towels when ready to cook.
2. Heat a large wok or skillet over medium heat.
3. Swirl in the oil and then add the garlic, chili paste, and ginger. Stir for 30 seconds or until fragrant.
4. Add the drained eggplant and stir-fry for 3 minutes.
5. Add the onion, mushrooms, carrots, soy sauce, and vegetarian oyster sauce. Toss to blend.
6. Reduce the heat and let it simmer for 5 more minutes.
7. Stir in the water one tablespoon at a time.
8. Cook until sauce is just thick enough to coat a spoon.
9. Add the basil and remove from heat.
10. Serve with rice.

Banana Fritters

Serves 2-4 | Prep. time 5 minutes | Cooking time 5-10 minutes

Ingredients

4 ripe bananas (plantain bananas are also good), peeled and sliced lengthwise

For batter

- 1 cup plus 2 tablespoons rice flour
- 1 ½ teaspoon baking soda
- ½ cup sugar
- 1 teaspoon salt
- ¾ cup water
- ½ cup grated coconut
- Oil for deep frying

For garnish/topping

- 2 tablespoons toasted sesame seeds, for garnish
- Coconut (or flavor of choice) ice cream, optional

Directions

1. In a bowl, sift the rice flour, baking soda, sugar, and salt together.
2. Add the water gradually while whisking, until there are no more lumps.
3. Stir in the grated coconut and mix to distribute evenly.
4. Heat the oil to 350°F in a deep pan, wok, or fryer.
5. Coat the banana slices with batter and fry, flipping over a few times, until golden brown.
6. Drain on paper towels, and sprinkle with toasted sesame seeds.
7. Serve with scoops of coconut ice cream (optional).

****These recipes and more are found in Sarah Spencer's *A Taste of Thailand: Thai Cooking Made Easy with Authentic Thai Recipes*. To get your copy, click on the cover below or click [here](#).**

