

Thai Spring Rolls with Sweet Chili Dipping Sauce

2 tablespoons oil
1 tablespoon minced garlic
6 cups shredded green cabbage
 $\frac{3}{4}$ cup chopped green onions
 $\frac{1}{4}$ cup grated carrot
3 tablespoons oyster sauce
1 teaspoon Sriracha sauce
Fresh Thai basil, chopped
1 package spring rolls wrappers
Oil, for frying
Sweet chili sauce

- Add oil to a wok and bring to medium-high heat.
- Add the cabbage, green onions, carrot; cook until cabbage is tender. Stir in oyster and Sriracha sauces.
- Season with basil, salt and pepper. Let cool completely.
- Working in batches, place 2 to 3 tablespoons of filling on each spring roll wrapper.
- Fold nearest edge of wrapper over filling; fold left and right corners toward the center.
- Brush top corner with water; roll tightly to seal.
- Heat oil to 360 degrees. Fry spring rolls until golden brown.
- Place on paper towels to drain. Serve with sweet chili sauce.

Chicken Red Curry with Jasmine Rice

2 tablespoons vegetable oil
 $\frac{1}{2}$ pound chicken breast, cubed
1 shallot, minced
 $\frac{1}{2}$ red pepper, finely diced
2 garlic cloves, minced
1 cup heavy cream
1 cup vegetable stock
2 tablespoons red curry paste, or to taste
1 tablespoon fish sauce
Fresh cilantro
Steamed Jasmine rice
Sea salt and freshly ground black pepper

- Bring a wok to medium heat and add 1 tablespoon oi.
- Season shrimp or chicken with salt and pepper. Stir-fry until cooked through to center; remove from pan.
- Add the remaining oil; cook the shallots, peppers and garlic until softened and lightly browned.
- Add the cream, vegetable stock, curry paste and fish sauce. Bring to a simmer; cook until reduced by a third.
- Add reserved shrimp or chicken; cook until heated through.
- Stir in lime juice; season with cilantro, salt and pepper. Serve over rice.



Traditional Shrimp Pad Thai

1 tablespoon oil
½ pound shrimp, peeled and deveined
1 to 2 scallions, sliced (keep green and white part of scallions separate)
½ cup julienned carrot
2 cloves garlic, minced
1 teaspoon minced ginger
1 large egg, lightly beaten
8 ounces rice noodles, soaked
¾ to 1 cup Pad Thai sauce, recipe follows
½ cup cilantro, coarsely chopped
½ lime wedges

- Bring a wok to medium-high heat; add the oil.
- Add shrimp; stir-fry until center is just cooked through. Remove from pan.
- Add white portion of scallion, carrot, garlic and ginger; stir-fry 1 to 2 minutes.
- Push vegetables to side. Add egg; cook until just scrambled.
- Add noodles and ½ of pad Thai sauce, stir fry until noodles are softer.
- Add remaining sauce and reserved shrimp; simmer just until thickened and sauce coats noodles.
- Top with green portion of scallions and cilantro. Garnish with lime wedges.

Pad Thai Sauce

3 tablespoons fish sauce
3 tablespoons oyster sauce
2 tablespoons soy sauce
2 tablespoons tamarind paste
2 tablespoons sambal
2 tablespoons brown sugar
2 tablespoons water
1 tablespoon rice vinegar

- Add ingredients to a mixing bowl; whisk to combine.