

THAI HOT POT RECIPE FOR THE HOME CHEF

Serves 4 -6

Ingredients for Broth:

- 32 oz. Chicken or Vegetable stock
- 1 can Coconut milk
- 2.5 Tbs. Yellow curry paste
- 2 oz. Sugar
- 1 Tbs. Ginger
- 1 Tbs. Mae Ploy
- 1/8 tsp. Turmeric, ground

Ingredients for dish:

- 1# of rice noodles, cooked according to directions
- 1 small bag baby spinach
- 1 cup Napa cabbage, shredded
- 1 cup Red cabbage, shredded
- 1 small bag Bean sprouts
- 1 cup Shiitake mushrooms, sliced
- 1# Pulled pork, cooked
- 1# Pulled chicken, cooked
- 1 whole Fresno peppers, sliced thin
- 1 whole Lime, cut into 4 - 6 wedges
- 1 bunch Cilantro, cut into sprigs
- Flatbread of your choice

Preparation:

- Place all broth ingredients in a pot and heat to boil, then simmer for 15 minutes. Set aside until ready to make dish.
- Divide vegetable and then warm rice noodles evenly between serving bowls.
- Ladle broth over the top of the rice noodles.
- Place pork and chicken in center of dish
- Garnish with Fresno peppers circling dish.
- Place lime on top of pork and chicken with cilantro over top.

Enjoy!



5 years ago

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