



## Salad of Grilled Beef with Smoked Chilli Jam Yum Neua Yangng

### Ingredients:

250g beef (scotch fillet or rib eye steak)  
Oil  
Salt & Pepper

### Salad:

1 tbsp oyster sauce  
1-2 pieces red onion (thinly wedge)  
2 tbsp coriander  
¼ cup mint  
3 cherry tomato (halved)  
3 green grape (halved)  
¼ cup cucumber (chopped)  
2 tbsp spring onion  
Lettuce (optional)

### Dressing:

2 tbsp lime juice  
1 tbsp fish sauce  
1 tbsp palm sugar  
1 tbsp chilli jam  
1 tbsp chilli (crushed)



### Method:

1. Crush the chilli and mix this with the fish sauce and chilli jam. Adjust the saltiness of this with the lime juice and palm sugar.
2. Set the skillet on high heat until you see smoke.
3. Cover the beef with oil, salt and pepper.
4. Cook the steak for 2 minutes on each side, then remove from heat and let the steak rest for 5 minutes. Slice the beef thinly.
5. Place the beef in the bowl and dress with the remaining ingredients piled over the beef.
6. Garnish with coriander and enjoy!





## Stir Fry Minced Chicken with Holy Basil (Pad Krapao Gai)

### Ingredient:

- 400g minced chicken thigh
- 1 tbsp minced garlic
- 1 tbsp ratio of 1:1 long red chilli and red birds eye chilli)
- 20g holy basil (purple or green variety)
- 1 tsp soy sauce
- 1 tsp fish sauce
- ½ tsp castor sugar
- 1 tbsp oyster sauce
- 2 tbsp oil
- 2 long chilli sliced diagonally
- 1 cup of steamed rice
- 1 sunny sided up fried egg (optional)



### Method:

1. Heat a wok on high heat then add oil. Once hot, cook your egg sunny sided up.
2. Then remove your egg from the wok for later.
3. Add more oil to the wok if required. Then add in the garlic and chilli - stirring until slightly brown and fragrant.
4. Add the chicken and stir fry until evenly cooked.
5. Add the soy sauce, fish sauce, castor sugar, oyster sauce and the 2 long chilli.
6. Stir fry briefly until everything is coated in the sauce.
7. Finally – and most importantly - add the holy basil, stir a few times and then immediately turn off the heat.
8. Serve on top of your rice and add the sunny side up egg for a feast!





## Stir Fry Chicken with Cashew Nuts (Gai Padt Met Mamuang)

### Ingredient:

250g chicken thigh or chicken breast  
¼ cup or ½ slice chopped capsicum  
¼ cup chopped onion  
1 tsp or 2 cloves of chopped garlic  
¼ cup of shallot  
2 tbsp roasted cashew nuts  
1 roasted dried chilli  
1 cup of steamed rice



### Sauce:

1 tsp soy sauce  
1 tsp oyster sauce  
1 tsp fish sauce  
1 tbsp chilli jam  
1 – 2 tsp sugar (depends on the saltiness of the chilli jam)  
1 tbsp oil  
Chicken stock (optional)

### Method:

1. Heat a wok on high heat then add the oil. Then fry the chicken until cooked.
2. Remove the chicken from the wok for later.
3. Lower the fire and add more oil if required. Once heated add in the garlic – stirring until slightly brown and fragrant.
4. Lower the heat and add the vegetables - stirring until cooked.
5. Add the chicken back to the wok.
6. Add soy sauce, oyster sauce, fish sauce and sugar
7. Add the chilli jam and stir fry until everything is coated in the sauce.  
If the chilli jam taste too salty, add more sugar and chicken stock (optional) to make it sweeter
8. Add in the cashew nuts, dried chilli and shallot. Stir fry for a few more minutes then immediately turn off the heat.
9. Serve on top of steamed rice and ENJOY!

