

## Authentic Thai Cooking

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# Traditional Thai Spicy Salad

## Yum-Woon-Sen

**Chef: Ploy Khunisorn**

**Email: [pkhunisorn@gmail.com](mailto:pkhunisorn@gmail.com)**

**[www.ployskitchen.com](http://www.ployskitchen.com)**

**Instagram: [@ployskitchen](https://www.instagram.com/ployskitchen)**

Entrée/Appetizer

SERVINGS: 2

Pot/Bowl

TOTAL TIME: 20 Minutes

### INGREDIENTS:

- 1 Handful Vermicelli
- 1/8 of the whole onion, thinly sliced
- 1/4 Tomato, thinly sliced or 6 Grape Tomatoes, cut in halves
- 1 Stalk Chinese Celery, use leaves and chopped stems
- 1/4 Carrot, shredded or julienned (optional)
- 3 oz. Ground Pork (or Ground Chicken or Ground Turkey)
- 4 Shrimps, deveined, shell off, tail on (optional)

### Dressing:

- 2 Tablespoons Fish Sauce
- 2 Wedges Lime, Juice
- 1 Tablespoon Granulated Sugar
- 1 Thai Chili, Minced

### Topping:

- 1 Tablespoon Chopped Roasted Peanut



### DIRECTIONS:

- 1) Soak vermicelli in hot water for 10 minutes. This technique will help vermicelli pliable. If the vermicelli too long, use scissors to cut them short.
- 2) In a medium bowl, mix the dressing for salad. Add fish sauce, lime juice, granulated sugar, and minced Thai chili. Use a fork to whisk the dressing well until the sugar has been completely dissolved.
- 3) Take the celery leaves out from the stems. Chop celery stems, slice onion thinly, and slice tomato. If you want the salad to be more colorful, shred or julienne carrot. Add the veggies to the dressing bowl.
- 3) In a small pot (3-qt pot), bring 1/2 cup of water to a boil. Cook vermicelli for 2 seconds. Remove the vermicelli quickly from the water. Soak the vermicelli in the cold water. Set aside. Use the same boiling water to cook ground pork until completely cooked. Break the big lump ground pork into smaller ground pork. Add the cooked pork to the dressing bowl. Use the same boiling water to cook shrimp for 5-10 seconds until just cooked. Add the cooked shrimp to the dressing bowl.
- 4) Mix well to combine. Then, add vermicelli and toss everything well until incorporated.
- 5) Plate the Thai spicy salad on a plate. Sprinkle some chopped toasted peanuts on top.

# Chicken Coconut Soup (Tom Kha Gai)

**Chef: Ploy Khunisorn**

**Email: ployskitchen@gmail.com**

**www.ployskitchen.com**

**Instagram: @ployskitchen**

Soup

SERVINGS: 2  
Pot

TOTAL TIME: 40 Minutes

## INGREDIENTS:

- ½ Pound Chicken Breast, Cut into Bite Sizes
- 4 White Mushrooms, Cut in quarters
- 1 Cup Coconut Milk
- ¾ Cup Water
- 1-inch Galangal, Thinly sliced (Skip if you don't have it)
- 1 Lemongrass, Thinly sliced
- 2 Thai Chilies, Use Whole
- 3 Tablespoons Thai Fish Sauce
- 3 Tablespoons Lime Juice

Garnish: Chopped Cilantro and/or Culantro\* (Optional)

To Serve: Steamed Jasmine Rice (Optional)



## DIRECTIONS:

- 1) In a medium pot, add coconut milk and water. Bring it a boil and reduce the heat to medium. Add sliced galangal and lemongrass. Then, add chicken and fish sauce. Reduce the heat to low and let it cook until the chicken is half cooked.
- 2) Add mushrooms and Thai chilies. Let it cook until the chicken is fully cooked.
- 3) Turn off the heat and add lime juice. Taste it and adjust the saltiness by season with salt.
- 4) Serve in a bowl. Garnish with some cilantro and/or culantro. Usually, this dish is usually served with steamed jasmine rice. But you can serve as soup.

\*Note: Culantro is sawtooth cilantro. In an Asian market, sometimes it's called "Recao".