

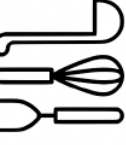


Explore THAILAND

Shopping List



cooking tool



Rice strainer

After rinsing rice to remove excess starch, place the rice strainer on the edge of the pot and slowly dispose water while keep rice in the pot.

Green curry

Thai larb

Thai fried rice

protein	☐ 1 1/2 lbs boneless chicken thighs	☐ 1 1/2 lbs ground pork / ground turkey / ground chicken	☐ 1 can (6oz) lump crab meat OR 1 lb chicken tenders
vegetables	☐ 1 red bell pepper ☐ 1 medium eggplant (Japanese eggplant) ☐ 1 carrot ☐ 6 oz green beans ☐ 2 cups baby spinach ☐ 2 sprigs Thai basil (optional)	☐ 1 large carrot ☐ 2 shallots ☐ 2 scallions ☐ 1/2 bunch of cilantro ☐ 1 cucumber ☐ 1 head butter lettuce ☐ 2 limes ☐ 10 mint leaves (optional)	☐ 5 cloves garlic ☐ 1 large carrot ☐ 6 oz green beans ☐ 3 scallions ☐ 1 cucumber / 3 mini cucumbers ☐ 2 tomatoes (optional)
basic pantry	☐ 1 1/2 cups Jasmine rice ☐ vegetable oil, ☐ sugar, salt	☐ 3/4 cup + 3 tablespoons Jasmine rice ☐ vegetable oil, sugar, salt ☐ 1 tablespoon apple cider vinegar / red wine vinegar	☐ 3 eggs ☐ 1 tablespoon soy sauce / gluten free soy sauce ☐ 1 1/2 cup Jasmine rice ☐ vegetable oil, sugar, salt
inside our kit	☒ Green Curry Paste ☒ Creamy Coco Mix	☒ Minty Lemongrass ☒ Fish sauce (1 pack)	☒ Oyster sauce ☒ Fish sauce (1 pack)