

Thai-Style “Bolognese”

The complex flavors of Thai fish sauce balanced by the mild, oniony flavor of chives creates a spicy stir fry sauce perfect for any pasta.

Prep Time: 5 minutes

Cook Time: 5 minutes

2 tablespoons oil

1 pound ground chicken or turkey

2 tablespoons minced garlic

2 tablespoons **Thai Kitchen® Premium Fish Sauce**

2 tablespoons **Thai Kitchen® Roasted Red Chili Paste**

2 tablespoons **McCormick® Chives**

2 tablespoons sugar

1 tablespoon water

1 small Thai chile, thinly sliced (optional)

1. Heat oil in wok or large skillet on high heat. Add chicken and garlic; stir fry 3 minutes or until chicken is lightly browned. Add fish sauce, red chile paste, chives, sugar and water; stir fry 2 minutes longer or until chicken is cooked through.
2. Serve over hot cooked rice noodles, pasta or rice. Garnish with chile slices, if desired.

Makes 6 servings.

Nutrition Information Per Serving: 197 Calories, Fat 13g, Protein 13g, Carbohydrates 7g, Cholesterol 86mg, Sodium 547mg, Fiber 0g