

“Deconstructed” Spring Roll Salad

All the elements of a restaurant spring roll come to life in this easy appetizer. Pork chops are marinated in a mixture of classic Asian ingredients that also doubles as a flavorful dressing.

Prep Time: 20 minutes

Refrigerate: 30 minutes

Cook Time: 10 minutes

2 tablespoons **Thai Kitchen® Premium Fish Sauce**
2 tablespoons rice vinegar
2 tablespoons sesame oil
2 tablespoons sugar
1 tablespoon **McCormick® Chives**
1 tablespoon soy sauce
1 tablespoon **Thai Kitchen® Sweet Red Chili Sauce**
2 boneless pork chops (1/2-inch thick)
12 wonton wrappers
5 cups spring mix salad greens
1/2 cup shredded carrot

1. Mix fish sauce, vinegar, sesame oil, sugar, chives, soy sauce and chili sauce in small bowl with wire whisk until well blended. Reserve 1/2 of the vinaigrette. Place pork chops in resealable plastic bag or glass dish. Add remaining vinaigrette; toss to coat well. Refrigerate 30 minutes.
2. Meanwhile, spray both sides of wonton wrappers with no stick cooking spray. Place a 12-cup muffin tin upside down. Press a wonton wrapper around the outside of each muffin cup. Bake in preheated 400°F oven 3 to 5 minutes or until wonton wrappers are lightly browned. Cool on wire rack.
3. Grill or broil pork chops until desired doneness. Cool slightly. Cut into thin strips. Mix salad greens, pork and carrot in large bowl. Add reserved vinaigrette; toss to coat well. Fill wonton cups with salad mixture. Serve immediately.

Makes 12 appetizer servings.

Nutrition Information Per Serving: 88 Calories, Fat 4g, Protein 5g, Carbohydrates 8g, Cholesterol 13mg, Sodium 384mg, Fiber 1g

Asian Vegetables and Noodles with Peanut Sauce

Noodle bowls are a fun idea for “Meatless Mondays.” This flavorful version has rice noodles, fresh vegetables and a sauce of peanut butter, chives and fish sauce.

Prep Time: 15 minutes

Cook Time: 10 minutes

7 ounces **Thai Kitchen® Stir-Fry Rice Noodles**
1/3 cup crunchy peanut butter
1/3 cup chicken broth
3 tablespoons dry sherry
2 tablespoons **McCormick® Chives**
2 tablespoons **Thai Kitchen® Premium Fish Sauce**
2 tablespoons sugar
1 tablespoon sesame oil
1 tablespoon vegetable oil
2 cups coarsely chopped bok choy
1 cup fresh bean sprouts
1 red bell pepper, cut into thin strips
Coarsely chopped peanuts or **McCormick® Gourmet Collection Toasted Sesame Seed**
(optional)

1. Prepare rice noodles as directed on package. Rinse under cold water; drain well. Set aside.
2. Place peanut butter, broth, sherry, chives, fish sauce, sugar and sesame oil in bowl of food processor; cover. Process until smooth. Set aside.
3. Heat vegetable oil in large skillet or wok on medium heat. Add vegetables; stir fry 3 to 4 minutes or until tender-crisp. Stir in peanut butter mixture. Bring to simmer. Add noodles; toss to coat. Spoon noodle mixture into serving bowls. Sprinkle with peanuts or sesame seed, if desired.

Makes 4 servings.

Nutrition Information Per Serving: 450 Calories, Fat 19g, Protein 11g, Carbohydrates 57g, Cholesterol 1mg, Sodium 890mg, Fiber 3g

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