



Pad Prik King

INGREDIENTS	MEASUREMENTS
Kaffir Ancho Paste Ingredients	
SupHerb Farms Fusions® Mexican Ancho Chile with Lime	1 cup
SupHerb Farms Fresh Frozen Shallot	1 cup
SupHerb Farms Fresh Frozen Garlic Roasted Clove Whole	12
SupHerb Farms Fresh Frozen Lemon Grass Purée	2 tablespoons
SupHerb Farms Fresh Frozen Ginger Purée	1 1/2 tablespoons
SupHerb Farms Fresh Frozen Cilantro	2 tablespoons
Water — as needed	1 cup
Salt	2 teaspoons
Pepper	2 teaspoons
Kaffir Lime Zest	2 teaspoons
Pad Prik King Ingredients	
Fish Sauce (Nam Pla or Nuac Nam)	1/4 cup
Sugar	2 tablespoons
Vegetable Oil	1/4 cup
Extra Firm Tofu — pressed & drained for 30 min. on clean towel, cubed	14 ounces
Green Beans — washed and trimmed	2 pounds
Kaffir Lime Leaves — finely chopped and divided in two piles	10

PREPARATION

1. Combine Kaffir Ancho Chile Paste ingredients and half of the kaffir lime leaves in a food processor until a paste is formed, set aside.
2. Heat oil in skillet, add tofu and cooked until browned. Add green beans and 3/4 cup of the Kaffir Ancho Chile Paste until beans begin to soften.
3. Add ½ cup of water mixed with ¼ cup of Kaffir Ancho Chile Paste, cook until liquid is reduced by half.
4. Stir in fish sauce, sugar and remaining kaffir lime leaves and cook for another 1-2 minutes.
5. Serve over brown jasmine rice.