

RECIPES



SAVORING THE BEST OF
WORLD FLAVORS
INDIA, SPAIN, MEXICO, AND THAILAND



POTATOES WITH AÏOLI

Yield: 10 portions

Ingredients	Amounts
Potatoes, boiled	2 lb.
Aïoli, prepared with Hellmann's Mayonnaise (recipe follows)	1 cup
Green olives, stuffed	1 cup
Parsley, chopped	2 Tbsp.
Salt and pepper	to taste

Method

1. Wash potatoes, boil in the skins until tender, and remove from water. Let cool, peel and cut into medium dice.
2. Blend in olives, aïoli, and parsley, and season to taste.

AÏOLI

Yield: 8 portions

Ingredients	Amounts
Garlic cloves, peeled	12 ea.
Water	2 oz.
Hellmann's Mayonnaise	1 cup
Bertolli Olive Oil	1 cup
Salt	¼ tsp.

Method

1. Place garlic, salt, and water into a blender; purée. Add Hellmann's Mayonnaise and blend well.
2. Slowly add Bertolli Olive Oil through top of blender while motor is running.

THAI CHICKEN LETTUCE WRAP SALAD

Yield: 4 portions

Ingredients	Amounts
Oil	1 Tbsp.
Chicken or turkey, ground	1 lb.
Lemon grass, minced	2 tsp.
Shallot, thinly slice	¼ cup
Ginger, julienned	¼ cup
Kaffir lime leaves, julienned	4 ea.
Sugar	1 Tbsp.
Serrano chile, thinly slice	1 ea.
Lime juice	2 Tbsp.
Nam pla	2 Tbsp.
 <i>Salad</i>	
Thai basil, washed and picked	½ cup
Mint leaves, washed and picked	½ cup
Cilantro, washed and picked	½ cup
Bean sprouts, washed	1 cup
Hellmann's Thai Sesame Vinaigrette	4 oz.
Peanuts, unsalted, chopped	¼ cup
Boston lettuce leaves, whole	2 heads

Method

1. Heat oil in wok or sauté pan.
2. Add ground poultry, lemon grass, shallot, ginger, chile, lime leaves, and sugar, and cook through.
3. Add nam pla and lime juice and stir. Heat through, about 30 seconds.
4. Meanwhile, mix herbs and sprouts with Hellmann's Thai Sesame Vinaigrette and toss.
5. Separate lettuce leaves and plate. Place poultry on top.
6. Top with dressed herb salad and garnish with chopped peanuts.
7. Roll up and eat with hands.

CHICKEN WITH SPICY GARBANZO BEANS

Yield: 8 portions

Ingredients	Amounts
Ghee or clarified butter	2 oz.
Chickens, cut in eighths	2 ea.
Lawry's Seasoned Salt	2 Tbsp.
Onion, finely diced	8 oz.
Garlic, crushed	1 oz.
Green chiles, seeded and chopped	2 ea.
Cumin	1 Tbsp.
Coriander	1 tsp.
Garam masala	2 Tbsp.
Cinnamon sticks	1 ea.
Mint, chiffonade	2 Tbsp.
Turmeric	1 tsp.
Tomatoes, diced	1 pt.
Knorr Ultimate Chicken Base, prepared	1 pt.
Garbanzo beans, cooked	1 pt.
 <i>Garnish</i>	
Yogurt	1 cup
Cilantro	½ cup

Method

1. Season chicken pieces with Lawry's Seasoned Salt.
2. Heat ghee or butter, brown off chicken pieces on all sides, and remove from the pan.
3. Add onions and garlic, and sauté until tender.
4. Add spices to onion and garlic mixture and cook on low heat for a few minutes, stirring frequently.
5. Add tomatoes, prepared Knorr Chicken Base, and garbanzo beans. Bring to simmer, add chicken pieces, and cook about 20 minutes, until chicken is cooked through.
6. Adjust seasonings, serve on basmati rice, and drizzle with yogurt and cilantro.

STEAMED CLAMS WITH SERRANO HAM

Yield: 10 portions

Ingredients	Amounts
Clams, cleaned	3 lb.
Serrano ham, cut into thin strips	8 oz.
Garlic, shaved	1 oz.
Flat-leaf parsley, chopped	1 oz.
Spanish white wine	4 oz.
Red chile pepper, seeded and sliced	½ tsp.
Knorr Ultimate Clam Base	1 tsp.
Hot water	4 oz.
Sea salt	¼ tsp.
Black pepper	1/8 tsp.
Spanish olive oil	1 oz.

Method

1. Combine clams, garlic, parsley, wine, chile, clam base, water, and seasonings. Close lid and cook until clams just open.
2. Garnish with olive oil. Serve immediately.

HAM CROQUETTES

Yield: 10 portions

Ingredients	Amounts
Onions, finely chopped	4 oz.
Garlic, chopped	1 Tbsp.
Olive oil	1 oz.
Knorr Cream Soup Base	1 container
Water	1 qt.
Egg	1 ea.
Serrano ham	1 lb.
Lawry's Seasoned Pepper	1 tsp.
Parsley, chopped	1 Tbsp.
<i>For breading</i>	
Flour, seasoned with Lawry's Seasoned Salt	2 cups
Eggs	3 ea.
Bread crumbs	3 cups

Method

1. Heat olive oil. Add onions and garlic and sweat; add water. Bring to a boil, add Knorr Ultimate Cream Soup Base, and blend until smooth.
2. Season with Lawry's Seasoned Pepper. Add ham, remove from heat, and blend in egg. Mix well.
3. Let cool completely, then form into quenelles.
4. Follow standard breading procedure: coat with flour, then egg wash; drain well, then dip in bread crumbs.
5. Deep fry at 350°F until golden brown and heated through.

STREET-STYLE GRILLED CORN

ELOTES

Yield: 1 portion

Ingredients	Amounts
Ancho chili powder	1 cup
Hellmann's Mayonnaise	1 cup
Cotija or Parmesan cheese	1 cup
Corn, sweet or cob	1 ea.
Lime wedges	as needed

Method

1. Grill corn over an open fire.
2. When done, dip in mayonnaise.
3. Sprinkle with Cotija or Parmesan cheese and ancho powder.
4. Squeeze with fresh lime over top and serve.

FISH VERACRUZ EN HOJA

Yield: 6 portions

Ingredients	Amounts
Banana leaves or parchment	
Fish, 6 oz. fillets	2¼ lb.
Lawry's Red Pepper Seasoned Salt	1 tsp.
Olive oil	1 Tbsp.
Onions ¼" dice	½ cup
Garlic, minced	1 Tbsp.
White wine	¼ cup
Frutta Di Orto marinara	1 cup
Marjoram	¼ tsp.
Mexican oregano	¼ tsp.
Capers, chopped	¼ cup
Green manzanilla olives, sliced	½ cup
Pickled jalapeño chiles, minced	1 ea.
Juice from pickled jalapeño	2 Tbsp.
Knorr Ultimate Seafood Base	1 tsp.

Method

1. Cut banana leaf or parchment to size for a 6-ounce fillet to be wrapped, about 8 inches by 8 inches. Save strips to use as ties.
2. Season fish with Lawry's Red Pepper Seasoned Salt.
3. Preheat oven to 375°F.
4. Heat olive oil in a saucepan over medium heat.
5. Sweat onions and garlic until translucent. Add white wine and cook 1 minute. Add marinara, herbs, capers, olives, the jalapeño and its juice, and Knorr Seafood base. Mix well and just heat through.
6. Lay a piece of fish on banana leaf. Top with a 1-ounce ladle of sauce; wrap.
7. Put on sheet pan and bake about 7 minutes. Serve.

MASALA-FRIED FISH

Yield: 8 portions

Ingredients	Amounts
Gram flour	2 cups
Garam masala	2 Tbsp.
Oil	1 oz.
Black mustard seeds	3 Tbsp.
Eggs	4 ea.
Coconut milk	3 cups
Fish fillets	2 lb.
Lawry's Seasoned Salt	1 Tbsp.
Gram flour, for dredging	1 cup
Hellmann's Curry Sandwich Sauce	12 oz.
Yogurt	8 oz.

Method

1. Heat oil. Add mustard seeds to pop open.
2. In a bowl, add gram flour and make a well. Into it add garam masala, mustard seeds and oil, 2 eggs, and coconut milk. Blend to a smooth batter.
3. Cut fish into strips, pat dry, and season with Lawry's Seasoned Salt. Dredge in gram flour, then dip into batter.
4. Deep fry at 350°F until golden brown. Drain on absorbent paper.
5. Serve with sauces on the side for dipping.

BEST PAD THAI RECIPE

Ingredients	Amounts
<i>Sauce</i>	
Brown sugar	4 Tbsp.
Tamarind, softened in 1/3 cup warm water and pushed through a sieve	2 Tbsp.
Sugar	2 Tbsp.
Fish sauce	2 Tbsp.
Hellmann's Catsup	2 Tbsp.
Lime juice	1 Tbsp.
White vinegar	1 Tbsp.
Sriracha chili sauce	1 Tbsp.
Paprika	1 tsp.
<i>Noodles</i>	
Vegetable oil	4 Tbsp.
Eggs	2 ea.
Garlic, minced	1 tsp.
Pickled Radish or turnip	1 Tbsp.
Dried shrimp, ground	1 Tbsp.
Firm tofu, cut into 1/4" dice	1/2 cup
Fresh rice stick noodles, fettuccine size, soaked in warm water 15 minutes and drained; if using dry noodles, 1/2 lb. of noodles is enough	1 lb.
Shrimp, medium to large	12 ea.
Knorr Chicken Base, prepared	1/4 cup
Scallions, cut into 2" length	2 ea.
Unsalted peanuts, roasted and ground	1/3 cup
Bean sprouts, fresh	3 cups
Lime, cut into wedges	1 ea.

Method

1. Combine all sauce ingredients in a bowl and stir well to blend. Set aside.
2. Heat the oil in a wok over high heat. When very hot, crack the eggs into the wok.
3. Using a wooden spatula, stir the egg until set, about 20 seconds. Add garlic, radishes, and tofu, and toss gently.
4. Add noodles and shrimp; stir a few times.
5. Add chicken stock and cook until the noodles begin to soften, about 2 to 3 minutes. Drizzle into the sauce and toss to evenly coat the noodles. Reduce the heat to moderate and continue to cook until the noodles have absorbed most of the sauce and are slightly dry.

6. Fold in green onions and dried shrimp, half the peanuts, and 2 cups of the bean sprouts. When warm and incorporated, transfer to a platter. Sprinkle with remaining peanuts and serve with remaining bean sprouts and lime wedges on the side.

PAELLA WITH SHRIMP AND CALAMARI

Yield: 10 portions

Ingredients	Amounts
Bertolli Olive Oil	4 oz.
Garlic cloves, finely chopped	3 ea.
Onion, finely chopped	8 oz.
Red and green bell peppers, 1/2" dice	8 oz.
Rice, short grain	24 oz.
Saffron	1 tsp.
Knorr Ultimate Seafood Base, prepared	1 1/2 qt.
Clams	20 ea.
Mussels	20 ea.
Shrimp, u-12	20 ea.
Calamari, cleaned	20 oz.
Tomatoes, diced	8 oz.
Peas	4 oz.
Niçoise olives, pitted	4 oz.
Green olives, pitted	4 oz.
Scallion, chopped	2 oz.

Method

1. Sauté garlic, onions, and peppers in olive oil. Add rice and stir to coat with oil.
2. Add saffron and stock, and simmer for 10 minutes.
3. Add shrimp, clams, and mussels; simmer about 3 minutes more. Add calamari and peas and cook about 2 minutes. Add olives and garnish with scallions.
4. Season to taste with salt and pepper.

PORK CHILI VERDE

Yield: 8 portions

Ingredients	Amounts
Jalapeño chiles, roasted, ¼" dice	2 ea.
Poblano chiles, roasted, ¼" dice	2 ea.
Tomatillos, roasted, chopped	
Olive oil	
Pork shoulder, 1" cubes	
Garlic, chopped	
Onion, ¾" dice	
Knorr Ultimate Roasted Chicken Base, prepared	1 qt.
Lime juice, fresh	¼ cup
Cilantro, chopped	½ bu.
Salt and pepper	to taste
Crema (Mexican sour cream)	1 cup

Method

1. Rinse and husk tomatillos and put on a sheet pan under the broiler. Cook until soft and charred on all sides.
2. Roast chiles on pan or over open flame. Peel, stem, and cut in ¼-inch dice.
3. In a medium braising pan, heat olive oil over medium heat and sear pork in batches.
4. Remove pork and add onions and garlic; cook until translucent.
5. Deglaze pan with stock and return pork to pan. Bring to a boil, skim scum, and reduce to a simmer.
6. Add chiles and tomatillos and cook until pork is fork-tender, about 45 minutes.
7. Add lime juice and chopped cilantro and heat through. Season to taste.
8. Serve garnished with a tablespoon of sour cream or crema, with warm tortillas on the side.

ROGANJHOST

Yield: 8 portions

Ingredients	Amounts
Lamb, boneless, lean	2 lb.
Ghee	2 Tbsp.
Asafoetida	1/8 tsp.
Salt	1½ tsp.
Cracked black pepper	¼ tsp.
Yogurt	1 cup
Warm water	1½ cups
Coriander seed	1½ tsp.
Powdered cloves	1/8 tsp.
Ground dried ginger	½ tsp.
Mild chili powder	1½ tsp.
Crushed cardamom seeds	½ tsp.
Garam masala	1 tsp.
Prepared Knorr Cream Soup and Sauce Base	¾ cup
Sugar	1 tsp.

Method

1. Trim the meat and cut into bite-size cubes.
2. Heat the butter in a large skillet and brown meat in several batches.
3. Add the asafoetida, water, salt, and pepper; return meat to pan.
4. Cook over medium heat, stirring frequently, until the liquid reduces.
5. Add seasonings, soup base, and yogurt; and simmer on low heat.

ROMESCO SAUCE

Yield: 2 portions

Ingredients	Amounts
Dried choricero or ancho chiles	3 ea.
Bertolli Olive Oil	1 cup
Country bread, day-old	2 cups
Garlic cloves, peeled	3 ea.
Almonds, blanched	2 oz.
Hazelnuts, blanched	½ oz.
Salt	1 tsp.
Plum tomatoes	3 ea.
Onion, finely chopped	8 oz.
White wine	¼ cup
Red wine vinegar	1 oz.
Knorr Ultimate Seafood Base, prepared	2 cups

Method

1. Cover dried chiles in boiling water; let stand for 30 minutes, until soft.
2. Split chiles, remove the seeds and scrape out flesh; and reserve for the sauce.
3. Heat 2 ounces of olive oil. Add bread and cook until golden brown. Remove from skillet.
4. In a food processor or blender, combine bread, garlic, almonds, hazelnuts, and salt. Purée.
5. Heat remaining oil. Add onions and sauté until lightly brown. Add tomatoes and cook on medium heat for about 5 minutes, until all vegetables are soft.
6. Add pepper paste, wine, vinegar, and stock, and simmer 5 minutes.
7. Place sauce in blender and purée until smooth.

THAI SHRIMP & COCONUT SOUP WITH THAI BASIL

Yield: 10 portions

Ingredients	Amounts
Knorr Ultimate Low Sodium Chicken Base, reconstituted	2 qt.
Coconut milk	1 can
Lemon grass, cut into 1" pieces, smashed	2 stalks
Galangal or ginger, julienned	2 Tbsp.
Shallots, thinly sliced	5 ea.
Mushrooms, sliced	2 cups
Roasted chili paste	3 Tbsp.
Shrimp, medium, 40-60 count, peeled and deveined	1 lb.
Nam pla	¼ cup
Lime juice, fresh squeezed	¼ cup
Thai basil leaves	1 cup

Method

1. Put reconstituted Knorr Ultimate Low Sodium Chicken Base in pot over medium heat. Add lemon grass, coconut milk, and shrimp shells, and cook about 30 minutes. Strain.
2. Add galangal or ginger, shallots, and mushrooms. Simmer about 15 minutes.
3. Stir in roasted chili paste and shrimp and cook about 4 minutes, just until shrimp are done.
4. Stir in nam pla, lime juice, and Thai basil and cook until basil just wilts, about 30 seconds. Serve.

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