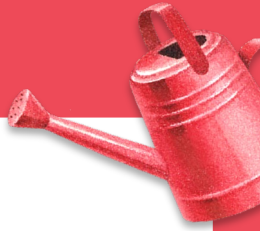


Let's Plant Meat Khua Kling



Famous Southern Thailand Stir Fry Dish

Let's Plant Meat Khua Kling



Ingredients

- | | | | |
|----------------------------------|---------|-------------------|--------|
| • Let's Plant Meat - Minced Meat | 150 g | • Light Soy Sauce | 1¼ tsp |
| • Khua Kling Chili Paste (vegan) | 1¼ tbsp | • Sugar | 1¼ tsp |
| • Red Chili (sliced) | 1 tbsp | • Water | 3½ tsp |
| • Kaffir Lime Leaves (sliced) | 1 tsp | • Vegetable Oil | 1 tbsp |
| • Green Peppercorn | 1½ tbsp | | |

How to Cook

1. Set oil in a pan in medium heat, Stir fry Khua Kling Chili Paste till fragrant.
2. Stir fry Let's Plant Meat into the mixture, slowly add water.
3. Season with Light Soy Sauce, Sugar to taste, then add Kaffir Lime Leaves, Green Peppercorn, Red Chili, stir fry until well cooked and serve.



Suggestion

*Do not use high heat to stir fry the Khua Kling Chili Paste, it will burn easily * Slowly add water to the mixture to prevent sticking to pan.





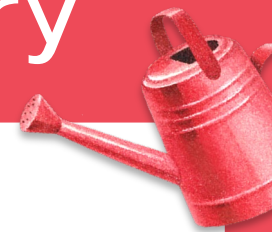
Let's Plant Meat Ginger Stir Fry



Pungent & Flavorful Herbal Dish



Let's Plant Meat Ginger Stir Fry



Ingredients

- | | | | |
|----------------------------------|---------|-------------------------------|---------|
| • Let's Plant Meat - Minced Meat | 150 g | • Sugar | 2 tsp |
| • Ginger (shredded) | 2 tbps | • Mushroom Sauce | 2 tbsp |
| • Black Fungus Mushroom (sliced) | 1/3 Cup | • White Pepper Ground (Pinch) | |
| • Carrot (sliced) | ¼ Cup | • Water | 1/3 Cup |
| • Light Soy Sauce 2.5 g | ½ tsp | • Vegetable Oil | 1 tbsp |

How to Cook

1. Set oil in a pan with medium heat, once hot stir fry Let's Plant Meat Minced Meat until cooked, then add Ginger, Black Fungus Mushroom, Carrot, Water, stir fry together.
2. Season with Light Soy Sauce, Sugar, Mushroom Sauce, White Pepper, Water, stir fry together.
3. Bring to serve together with hot rice or porridge.



Suggestion

*Can add more vegetables that you love.





Let's Plant Steamed Meat Cake



A Steamed Dish of Spicy Meat & Coconut



Let's Plant Steamed Meat Cake



Ingredients

- Let's Plant Meat - Minced Meat 150 g
- Vegan Red Curry Paste (vegan) 1 tbsp
- Coconut Cream 4 tbsp
- Light Soy Sauce ½ tsp
- Palm Sugar ½ tbsp
- Kaffir Lime Leaf ½ tsp
- Rice Flour 1½ tbsp
- Chinese Cabbage (sliced) To taste
- Basil Leaves (full leaf) To taste
- Banana Leaf Containers 4-5 pcs.
- Red Chili (thinly sliced) To decorate

Coconut Cream Topping

- Coconut Milk 2 tbsp
- Rice Flour 1 tbsp
- Salt 1 Pinch

Blend everything together until it gets smooth and creamy.

How to Cook

1. In a bowl, mix Let's Plant Meat with Vegan Red Curry Paste then add Light Soy Sauce, Palm Sugar and blend them together.
2. Add Kaffir Lime Leaves then slowly add Coconut Cream and mix them together, then slowly add Rice Flour and mix everything together.
3. Put Chinese Cabbage and Basil Leaves in a Banana Leaf Container then fill the container with the meat mixture.
4. Setup a steamer on medium heat, bring Meat Cakes in containers to steam until cooked (approx 10-15 mins), then top with Coconut Cream Topping then steam further for 1 more minute. Lastly, garnish with sliced Kaffir Lime Leaves and Red Chili.



Suggestion

*Add or change to your favorite vegetables * Serve together with steamed rice on the side.

Let's Plant Meat Kaprow



Thailand Most Favorite Everyday Food

Let's Plant Meat Kaprow



Ingredients

- | | | | |
|----------------------------------|---------|-----------------------|---------|
| • Let's Plant Meat - Minced Meat | 150 g | • Light Soy Sauce | ½ tsp |
| • Red Chili (chopped) | ½ tbsp | • Sugar | 1½ tsp |
| • Basil (Kaprow) Leaves (sliced) | ¼ Cup | • White Pepper Ground | 1/8 tsp |
| • Mushroom Sauce | 1¼ tbsp | • Vegetable Oil | 1¼ tbsp |

How to Cook

1. Set oil in a pan on medium heat, add Red Chili, stir fry till fragrant, add Let's Plant Meat - Minced Meat stir fry until cooked.
2. Season with Mushroom Sauce, White Pepper, Sugar, Light Soy Sauce to taste, add a bit of water.
3. Add Basil (Kaprow) Leaves and stir fry thoroughly.



Suggestion

*Stir fry until the meat is slightly dry before adding seasoning * Can adjust spiciness, saltiness or sweet to you taste.

Let's Plant Vermicelli Salad



Spicy & Sour Thai Styled Salad

Let's Plant Vermicelli Salad



Ingredients

- | | | | |
|----------------------------------|---------|---------------------|----------|
| • Let's Plant Meat - Minced Meat | 150 g | • Light Soy Sauce | 1 tbsp |
| • Vermicelli Noodle (soaked) | 1 Cup | • Carrot (shredded) | To taste |
| • Red Chili (chopped) | 1 tbsp | • Tomato | To taste |
| • Palm Sugar | 1 tbsp | • Celery | To taste |
| • Lime Juice | 1½ tbsp | • Vegetable Oil | 1 tbsp |

How to Cook

1. Setup pan with medium heat, stir fry Let's Plant Meat Minced Meat until cooked and slightly dry, set aside to rest.
2. Blanch the Vermicelli Noodle in hot water, strain to dry, add Red Chili, Palm Sugar, Lime Juice, Light Soy Sauce and mix everything together.
3. Bring cooked Let's Plant Meat into the mixture, add Carrot, Tomato and Celery and mix thoroughly.



Suggestion

*Vermicelli Noodle once blanched, rinse with cold water to prevent from overcooked.

Let's Plant Green Curry



Thai Cuisine with a Plant-Based Twist

Let's Plant Green Curry



Ingredients

- | | | | |
|-----------------------------------|---------|----------------------|----------|
| • Let's Plant Meat - Minced Meat | 150 g | • Basil Leaves | 1 tbsp |
| • Green Curry Chili Paste (vegan) | 2 tbsp | • Kaffir Lime Leaves | 2 leaves |
| • Coconut Cream | 1 Cup | • Light Soy Sauce | 1¼ tsp |
| • Coconut Milk | 2 Cups | • Palm Sugar | 2¼ tsp |
| • Thai Eggplants | 5 pcs | • Salt | ½ tbsp |
| • Red Chili (sliced) | 1½ tbsp | • Water | ½ Cup |

How to Cook

1. Setup a pot on medium heat, add Coconut Cream (1 Tablespoon) to stir fry with Green Curry Chili Paste (vegan) until fragrant, then slowly add Coconut Milk and Water, bring to boil.
2. Form Let's Plant Meat into small ball shapes (15 g each) and set aside.
3. Once curry is boiling, add Palm Sugar, Light Soy Sauce, Salt, adjust to taste.
4. Add Thai Eggplants and the meat balls, once they are cooked, add Kaffir Lime Leaves and Red Chili.
5. Turn to high heat and bring to boil for 1 minute, then turn off the heat, add Basil leaves and the remaining Coconut Cream, stir thoroughly and then serve.



Suggestion

*Soak Thai Eggplants in salt water while waiting to prevent its color to turn dark * Let's Plant Meat, once cooked, will be firm.

Let's Plant Sandwich



Quick Dish for the Go

Let's Plant Sandwich



Ingredients

- | | | | |
|--------------------------------|---------|----------------------|----------|
| • Let's Plant Meat Minced Meat | 150 g | • Vegetable Oil | 1 tbsp |
| • Sandwich Breads (Vegan) | 4-6 pcs | • Water | 4 tbsp |
| • Mushroom Sauce | 1 tbsp | • Mayonnaise (vegan) | To Taste |
| • Light Soy Sauce | ½ tsp | • Leafy Salad | To Taste |
| • Black Pepper (ground) | ¼ tsp | • Tomato (sliced) | To Taste |
| • Sugar | 1 tsp | • Cucumber (sliced) | To Taste |

How to

1. Set up pan on medium heat, add oil into the pan and stir fry Let's Plant Meat until cooked, season with Mushroom Sauce, Light Soy Sauce, Sugar, Black Pepper then set aside.
2. Toast Sandwich Breads then set aside.
3. Assemble sandwich by spread Mayonnaise (vegan) on to the Breads, add Leafy Salad, Tomato, Cucumber, then add seasoned plant-based meat and close with another piece of Sandwich Bread.
4. Cut into smaller piece and serve with your favorite sauce.



Suggestion

*May change sandwich bread to other types of bakery * Serve with French Fries or Side Salad * Try adding your favorite vegetables.

Let's Plant Larb



Famous North-Eastern Thailand Spicy Meat Salad

Let's Plant Larb



Ingredients

- | | | | |
|----------------------------------|---------|------------------------|---------|
| • Let's Plant Meat - Minced Meat | 150 g | • Light Soy Sauce | 2 tsp |
| • Chili Powder | 2½ tsp | • Salt | 1/3 tsp |
| • Lime Juice | 2 tbsp | • Mint Leaves (sliced) | 2 tbsp |
| • Sugar | 1 tbsp | • Sawtooth Coriander | 2 tbsp |
| • Ground Roasted Rice | 2½ tbsp | • Vegetable Oil | 1 tbsp |

How to Cook

1. Set oil in a pan on medium heat, stir fry Let's Plant Meat - Minced Meat, add a bit of Water until cooked, set aside.
2. Season the meat with Chili Powder, Salt, Light Soy Sauce, Sugar, Lime Juice, mix thoroughly.
3. Add Ground Roasted Rice, Mint Leaves and Sawtooth Coriander, mix well and serve.



Suggestion

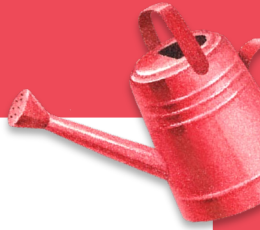
*Serve with Steamed Sticky Rice and Fresh Vegetables on the side.

Let's Plant Fried Rice



The Basic Asian's Quick Dish

Let's Plant Fried Rice



Ingredients

- | | | | |
|----------------------------------|---------|-------------------|--------|
| • Let's Plant Meat - Minced Meat | 150 g | • Light soy sauce | 1½ tsp |
| • Cooked rice | 2 Cups | • Mushroom sauce | 3 tsp |
| • Carrot (chopped) | 2 tbsp | • Sugar | 1½ tsp |
| • Soaked mushroom (chopped) | 1½ tbsp | • Ground pepper | Pinch |
| • Baby corn (chopped) | 3 tbsp | • Vegetable oil | 3 tbsp |
| • String bean (chopped) | 3 tbsp | | |

How to Cook

1. Set pan on medium heat, add vegetable oil, bring Let's Plant Meat - Minced Meat to stir fry until cooked, then add carrot, mushroom, baby corn, and string bean, stir fry also until cooked.
2. Add rice into the mixture, season with light soy sauce, mushroom sauce, sugar, ground pepper and stir fry thoroughly.



Suggestion

*Try other vegetables that you love such as asparagus, sweet corn, etc.





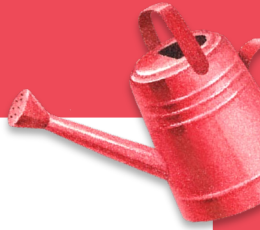
Let's Plant Steamed Rice Roll



Plant-Based Chang Fen



Let's Plant Steamed Rice Roll

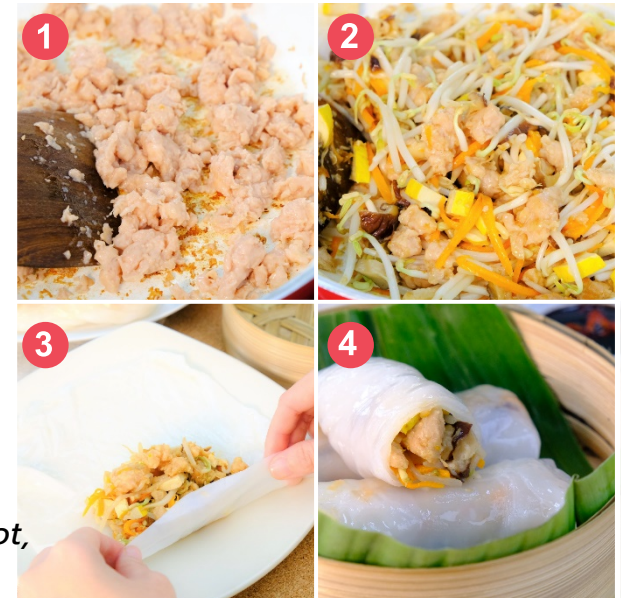


Ingredients

- | | | | |
|-----------------------------------|---------|-----------------------|--------|
| • Let's Plant Meat - Minced Meat | 150 g | • White Pepper Ground | Pinch |
| • Rice Noodle Sheets (big sheets) | 500 g | • Vegetable Oil | 1 tbsp |
| • Bean Sprout | 2 Cups | <u>Dipping Sauce</u> | |
| • Hard Tofu (diced) | ¼ Cup | • Black Soy Sauce | 1 tbsp |
| • Shiitake Mushroom (sliced) | 2 tbsp | • Sugar | 2 tbsp |
| • Carrot (sliced) | ¼ Cup | • Vinegar | 1 tsp |
| • Light Soy Sauce | 1¼ tsp | • Salt | ¼ tsp |
| • Sugar | 1¼ tsp | • Red Chili (minced) | 1 tsp |
| • Mushroom Sauce | 1¼ tbsp | • Water | ½ Cup |
- Bring all ingredients to heat in a pot, bring to boil and serve.*

How to Cook

1. Setup pan on medium-heat, stir fry Let's Plant Meat Minced Meat until cooked, then add Bean Sprout, Hard Tofu, Mushroom, Carrot and stir fry everything together.
2. Season the mixture with Light Soy Sauce, Sugar, Mushroom Sauce, White Pepper Ground, set aside to allow to cool.
3. Bring a noodle sheet and add the stir-fried mixture in the middle, fold to close bottom and top and roll the sheet.
4. Set steamer on boiling water using medium heat, bring stuffed noodle rolls to steam for 5-8 minutes.
5. Cut and arrange in a dish and serve with dipping sauce.



Suggestion

*Rice Noodle Sheet size should be 15x15 cm * Make sure the mixture is cool before roll, otherwise it will break the noodle sheet.



Let' Plant Spicy Noodle Salad Roll



A Version of Vietnamese Gỏi cuốn



Let' Plant Spicy Noodle Salad Roll



Ingredients

- Let's Plant Meat - Minced Meat 150 g
- Noodle Sheets 500 g
- Salad Vegetables, Lettuce To taste
- Carrots (thinly sliced) To taste
- Cucumber (thinly sliced) To taste
- Mint Leaves To taste
- Basil Leaves To taste
- Parsley Leaves To taste
- Vietnamese Coriander To taste
- Vegetable Oil (for stir fry) 1 tbsp

Dipping Sauce

- Basil Leaves 2 tbsp
- Mint Leaves 2 tbsp
- Green Chili 4 chili
- Distilled Vinegar 2 tbsp
- Syrup ¼ Cup
- Salt 1 tsp

Use machine blender to blend everything together (can adjust anything to taste)



How to Cook

1. Setup pan with oil on medium heat, bring Let's Plant Meat to stir fry until cooked then set aside, let it cool down.
2. Bring Noodle Sheet to fill with Salad Vegetables, Lettuce, add cooked Let's Plant Meat then roll tightly into a rod shape, cut into 4-5 pieces.
3. Set on a dish with dipping sauce on the side.

Suggestion

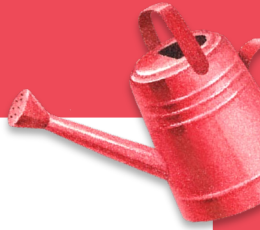
*Cooked plant-based meat should allow it to cool down before making roll, otherwise the noodle sheet will break easily.

Let's Plant Stir-Fried Suki



Mung Bean Noodle Dish with Suki Sauce

Let's Plant Stir-Fried Suki



Ingredients

- | | | | |
|----------------------------------|---------|-----------------|--------|
| • Let's Plant Meat - Minced Meat | 150 g | • Baby Corn | ½ Cup |
| • Mung Bean Noodle (Soaked) | 1 Cup | • Bok Choy | ½ Cup |
| • Mushroom (Soaked) | 6-8 pcs | • Water | 1 Cup |
| • Cantonese Suki Sauce (Vegan) | 9 tbsp | • Vegetable Oil | 2 tbsp |
| • Carrot (Sliced) | ½ Cup | | |

How to Cook

1. Setup pan in medium heat, add oil and stir fry Let's Plant Meat until cooked, then add Carrot, Baby Corn, Bok Choy, Mushroom, add water and stir fry thoroughly.
2. Once cooked, add Mung Bean Noodle, add water, stir fry until noodle is cooked, then add Cantonese Suki Sauce, mix everything together.
3. Set in a dish and serve with extra Cantonese Suki Sauce on the side.



Suggestion

*Try add your favorite vegetables * Spice it up by adding chopped chili pepper and lime juice.



Let's Plant Crispy Wonton



Easy Appetizer for Everyone

Let's Plant Crispy Wonton



Ingredients

- | | | | |
|----------------------------------|-------|-------------------|--------------|
| • Let's Plant Meat - Minced Meat | 150 g | • Mushroom Sauce | 2½ tsp |
| • Black Pepper | Pinch | • Sesame Oil | ½ tsp |
| • Sugar | 1 tsp | • Wonton Wrappers | 10-15 Sheets |
| • Light Soy Sauce | 1 tsp | • Vegetable Oil | For deep fry |

How to Cook

1. Season Let's Plant Meat with Black Pepper, Sugar, Light Soy Sauce, Mushroom Sauce, and Sesame Oil, mix together and rest for 10 minutes.
2. Bring the seasoned plant-based meat onto Wonton Wrappers and fold into triangle shape, use water lightly brush the edges of wonton wrapper to make them stick.
3. Set a deep fry pot on medium heat and fry the stuffed wontons until golden and crispy.



Suggestion

*Serve with sweet dipping sauce and fresh vegetables on the side * Can add other ingredients into the stuffing like carrot, mushroom, etc.



Let's Plant Tod Mun



Aromatic & Spicy Plant-Based Meat Cake

Let's Plant Tod Mun



Ingredients

- Let's Plant Meat - Minced Meat 150 g
- Red Curry Paste (vegan) 2½ tsp
- Sugar 1½ tsp
- String Bean (chopped) 1½ tsp
- Kaffir Lime Leaves (minced) ¼ tsp
- Corn Flour 3 tsp
- Mushroom Sauce 2 tsp
- Vegetable Oil For frying

Dipping Sauce

- Distilled Vinegar ½ Cup
- Sugar ½ Cup
- Salt 2 tsp
- Water ¼ Cup
- Cucumber (sliced) ¼ Cup
- Red Chili (sliced) 1 tbsp

How to Cook

1. Mix Let's Plant Meat with Red Curry Paste (vegan) together then add to the mixture with Sugar, Mushroom Sauce, String Bean, Kaffir Lime Leaves, Corn Flour, mix thoroughly and let it rest for 10 minutes.
2. Setup deep frying pot using medium-low heat, form the mixture into small disc shape and fry in the oil (150-180 degree Celsius for 5-8 minutes) until turning brown then take out to strain to remove excess oil.

How to Cook (Dipping Sauce)

1. In a pot with low heat, add Distilled Vinegar, Sugar, Water, Salt and mix together till dissolved, let it cool down.
2. Add Cucumber, Red Chili into the mixture and ready to serve.



Suggestion

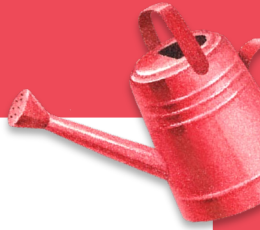
*Add the sauce onto Tod Mun to taste * Fry basil leaves to serve together with Tod Mun.

Let's Plant Spring Roll



Your Favorite Finger Food

Let's Plant Spring Roll



Ingredients

- | | | | |
|----------------------------------|---------|--|--------------|
| • Let's Plant Meat - Minced Meat | 150 g | • Pepper (ground) | Pinch |
| • Vermicelli Noodle (soaked) | 1/3 Cup | • Vegetable Oil | 1 tbsp |
| • Cabbages (sliced) | 1/3 Cup | • Spring Roll Sheets | 10-12 Sheets |
| • Carrot (sliced) | ¼ Cup | • Vegetable Oil | For frying |
| • Light Soy Sauce | ½ tsp | • Flour Mixture (to glue spring roll sheet to shape) | |
| • Mushroom Sauce | 1½ tsp | | |
| • Sugar | 1/3 tsp | • (All Purpose Flour to Water: 1 to 1 ratio) | |

How to Cook

1. Add oil in a pan, stir fry Let's Plant Meat until cooked, add Cabbages, Carrot, Vermicelli Noodle, a bit of water, stir fry until the noodle is cooked.
2. Season the mixture with Light Soy Sauce, Mushroom Sauce, Sugar, Pepper, stir fry thoroughly then bring out to cool down.
3. In a Spring Roll Sheet, add the mixture in the middle, apply Flour Mixture on the edge of the sheet, make into roll shape and fold both end tips.
4. Setup frying pot using medium heat, deep fry each spring roll for 5 minutes or until the spring roll is golden brown, bring it up and strain to remove excess oil.



Suggestion

*Leave the stuffing until cool before making a spring roll, do not roll while stuffing is hot because it will break the sheet.

Let's Plant Fried Meat Ball



Both kids & adult's favorite recipe

Let's Plant Fried Meat Ball



Ingredients

- | | | | |
|----------------------------------|--------|-----------------|------------|
| • Let's Plant Meat - Minced Meat | 150 g | • Sesame Oil | 1/3 tsp |
| • Ground Pepper | Pinch | • Tempura Flour | 1 tbsp |
| • Sugar | 1¼ tsp | • Tempura Flour | For batter |
| • Light Soy Sauce | 1¼ tsp | • Vegetable Oil | For frying |
| • Mushroom Sauce | 2½ tsp | | |

How to Cook

1. Season Let's Plant Meat - Minced Meat with Ground Pepper, Sugar, Light Soy Sauce, Mushroom Sauce, Sesame Oil, mix together then add Tempura Flour and mix again, let it set.
2. Portion the seasoned meat into ball shape, then refrigerate to set the meat firm for 20-30 minutes.
3. Setup oil in frying pot - medium heat, bring the meatballs into fry until golden and crispy, it should take 5-8 minutes.



Suggestion

*Serve with dipping sauce and fresh vegetable on the side * Can be used for other cooking like stir fry with vegetables, etc.



Let's Plant Meat Toast



Our Kids' Favorite Light Snack

Let's Plant Meat Toast



Ingredients

- Let's Plant Meat - Minced Meat 150 g
- Toast Breads 5 pcs
- Light Soy Sauce ½ tsp
- Sugar 1½ tsp
- Mushroom Sauce 2½ tsp
- Black Pepper (ground) Pinch
- Vegetable Oil For frying

Dipping Sauce

- Distilled Vinegar ½ Cup
- Sugar ½ Cup
- Salt 2 tsp
- Water ¼ Cup
- Cucumber (sliced) ¼ Cup
- Red Chili (sliced) 1 tbsp

How to Cook

1. Season Let's Plant Meat with Light Soy Sauce, Sugar, Mushroom Sauce, Black Pepper, mix thoroughly and let it set for 10 minutes then cut a Toast Bread in to 9 pieces, spread the mixture onto each bread piece.
3. Setup oil in frying pan with medium heat, once oil is hot then put the bread to fry until golden brown.
4. Setup in a plate together with dipping sauce.

How to Cook (Dipping Sauce)

1. In a pot with low heat, add Distilled Vinegar, Sugar, Water, Salt and mix together till dissolved, let it cool down.
2. Add Cucumber, Red Chili into the mixture and ready to serve.



Suggestion

*Fry the meat side first because it will take longer time than the toast side * Do not use too high heat, it will burn the toast bread while the meat is under cooked.

Let's Plant Meat Stuffed Tofu



Chinese Styled Combo of Proteins



Let's Plant Meat Stuffed Tofu



Ingredients

- Let's Plant Meat - Minced Meat 150 g
- Hard Tofu 3 pcs
- Carrot (chopped) 3 tbsp
- Shiitake Mushroom (minced) 6 tsp
- Sugar 1½ tsp
- Mushroom Sauce 3 tbsp
- Sesame Oil 1½ tsp
- Light Soy Sauce 1½ tsp
- Ground Pepper Pinch

Seasoning Sauce

- Light Soy Sauce 1½ tbsp
- Mushroom Sauce 6 tbsp
- Sesame Oil 1½ tsp
- Sugar 3 tsp
- Water 6 tbsp

Mix everything together until sugar is dissolved, no need to heat.

How to Cook

1. Season Let's Plant Meat - Minced Meat with Light Soy Sauce, Sugar, Mushroom Sauce, Ground Pepper, Sesame Oil, mix everything together then add Carrot, Mushroom and set aside to rest.
2. Bring Hard Tofu to slice in half along the narrow side, bring the mixture to spread on one tofu side and bring the other side to close, arrange in a plate and add Seasoning Sauce.
3. Setup a water in a steamer with medium heat, once boiling, bring stuffed tofu to steam for 10-15 minutes until cooked.
4. Once cooked, arrange into a serving plate.



Suggestion

*Serve together with steamed vegetables such as Bok Choy, Carrot, Broccoli * Cut Tofu into other shapes as you prefer.





Let's Plant Grilled Meat on Lemongrass



Fragrant Appetizer with Goodness of Herb



Let' Plant Grilled Meat on Lemongrass



Ingredients

- | | | | |
|------------------------------------|---------|-----------------|----------|
| • Let's Plant Meat - Minced Meat | 150 g | • Ground Pepper | Pinch |
| • Kaffir Lime Leaf (thinly sliced) | 1/3 tsp | • Sugar | 1¼ tsp |
| • Lemongrass (minced) | 1½ tsp | • Corn Flour | 1½ tsp |
| • Mushroom Sauce | 2½ tsp | • Lemongrass | 8-10 pcs |
| • Light Soy Sauce | 1¼ tsp | | |

How to Cook

1. Mix Let's Plant Meat with sliced Kaffir Lime Leaves, Lemongrass, then season with Mushroom Sauce, Light Soy Sauce, Ground Pepper, Sugar, Corn Flour, mix thoroughly then set it aside.
2. Wrap the seasoned meat onto Lemongrass, make sure it is firmly pressed.
3. Setup a pan with little of oil using low to medium heat, bring the meat with lemongrass to roast, turn occasionally and see until it cooked.
4. Serve with sweet chili dipping sauce and fresh vegetables on the side.



Suggestion

*Do not use high heat, it will burn the outside leaving the core uncooked * Serve together with rice noodles.





Let's Plant Grilled Meat in Leaf Wrap



Vietnamese Chả Lá Lốt



Let's Plant Grilled Meat in Leaf Wrap



Ingredients

- | | | | |
|----------------------------------|--------|------------------|--------------|
| • Let's Plant Meat - Minced Meat | 150 g | • Mushroom Sauce | 1 tbsp |
| • Light Soy Sauce | ½ tsp | • Sesame Oil | 1/3 tsp |
| • Ground Pepper | Pinch | • Betal Leaf | 8-10 Leaves |
| • Sugar | 1¼ tsp | • Vegetable Oil | For roasting |

How to Cook

1. Mix Let's Plant Meat with Light Soy Sauce, Ground Pepper, Sugar, Mushroom Sauce, Sesame Oil, stir thoroughly, let it set for 10 minutes.
2. Rinse Batel Leaves with water, turn lighter green side up and add meat mixture into long shape then roll tightly into rod shape, or use thin wood stick to skewer few pieces together.
3. Add a bit of Vegetable Oil into a pan, use low heat to roast the wrapped meat, turn occasionally until cooked and fragrant, serve with dipping sauce.



Suggestion

*Can add more vegetables that you love.

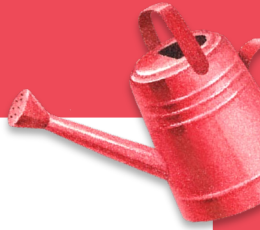


Let's Plant Korean Meatball



Korean Styled Spicy Meatballs

Let's Plant Korean Meatball



Ingredients

- Let's Plant Meat - Minced Meat 150 g
- Ground Pepper Pinch
- Sugar 1¼ tsp
- Light Soy Sauce 1¼ tsp
- Mushroom Sauce 2½ tsp
- Sesame Oil 1/3 tsp
- Tempura Flour 1 tbsp
- Tempura Flour For dusting
- Vegetable Oil For frying

Korean Sauce

- Ketchup 3 tbsp
- Korean Chili Powder 1 tbsp
- Ginger (powder) 1/4 tsp
- Fermented Vinegar 1 tsp
- Japanese Soy Sauce 1 tbsp
- Sugar 2 tbsp
- Water ¼ Cup
- Roasted White Sesame (for sprinkle)

How to Cook

1. Season Let's Plant Meat - Minced Meat with Ground Pepper, Sugar, Light Soy Sauce, Mushroom Sauce, Sesame Oil, mix everything together, add Tempura Flour and allow to rest
2. Form the mixture into meatballs, then bring to refrigerator to set for 20 minutes.
3. Set oil in a deep frying pot on medium heat, bring meatballs to cook for 5-8 minutes.

How to Cook (Korean Sauce)

1. Bring all ingredients to cook and bring to boil.
2. Bring Fried Meatballs to coat with the sauce, sprinkle White Sesame on top and serve.



Suggestion

*Can add more vegetables that you love.

Let's Plant Meat with Tamarind Sauce



Thailand Version of Sweet & Sour



Let's Plant Meat with Tamarind Sauce



Ingredients

- | | | | |
|----------------------------------|---------|-----------------------|--------------|
| • Let's Plant Meat - Minced Meat | 150 g | • Tempura Flour | For dusting |
| • Ground Pepper | Pinch | • Vegetable Oil | For deep fry |
| • Sugar | 1¼ tsp | <u>Tamarind Sauce</u> | |
| • Light Soy Sauce | 1¼ tsp | • Tamarind Paste | 3 tbsp |
| • Mushroom Sauce | 2½ tsp | • Palm Sugar | ½ tbsp |
| • Sesame Oil | 1/3 tsp | • Sugar | ¼ Cup |
| • Tempura Flour | 1 tbsp | • Salt | 1/8 tsp |
| | | • Water | ½ Cup |

How to Cook

1. Season Let's Plant Meat - Minced Meat with Ground Pepper, Sugar, Light Soy-Sauce, Mushroom Sauce, Sesame Oil, mix everything together, add Tempura Flour and allow to rest
2. Form the mixture into meatballs, then bring to refrigerator to set for 20 minutes.
3. Set oil in a deep frying pot on medium heat, bring meatballs to cook for 5-8 minutes.

How to Cook (Tamarind Sauce)

1. Bring all ingredients to cook in a pot, bring to boil.
2. Bring fried meatballs to coat with the sauce.



Suggestion

*Can add more vegetables that you love.



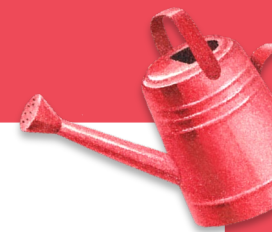
Let's Plant Royal Leaf Wrap



Miang Kham - Royal Thai Cuisine Appetizer



Let's Plant Royal Leaf Wrap



Ingredients

- Let's Plant Meat - Minced Meat 150 g
- Betel Leaf 25-30 leaves
- Peanut (roasted) To Taste
- Coconut Meat (sliced & roasted) To Taste
- Lime (diced into small pieces) To Taste
- Lemongrass (thinly sliced) To Taste
- Chili (sliced) To Taste
- Ginger (diced into small pieces) To Taste
- Vegetable Oil (for stir fry) 1 tbsp

Miang Kham Sauce

- Ginger (sliced & roasted) ½ tbsp
- Lemongrass (sliced & roasted) ½ tbsp
- Coconut Meat (sliced & roasted) 3 tbsp
- Palm Sugar 1/3 Cup
- Salt ½ tsp
- Water ½ Cup
- Vegetable Oil 1 tbsp



How to Cook

1. Add Vegetable Oil in a pan with medium heat, add Let's Plant Meat to stir fry until cooked, then set aside to let it cool down.

2. Roll a Betel Leaf and add roasted Coconut Meat, Lime, Lemongrass, Chili, Ginger and cooked Let's Plant Meat into the leaf, then add Miang Kham sauce.

How to Cook (Miang Kham Sauce)

1. Mince roasted Ginger and Lemongrass then add together with oil into a pot, using medium heat, stir fry then add Palm Sugar, Salt, and slowly add Water.

2. Slow cook the sauce until it is thickened then add roasted Coconut Meat and stir thoroughly until fragrant.

Suggestion

*Can change from Betel Leaf into Green Salad Leaf * Roast Coconut Meat with low heat by slowly stir until it turns golden and crispy.





Let's Plant Braised Meat with Mushroom



Braised Mushroom in Chinese Styled



Let's Plant Braised Meat with Mushroom



Ingredients

- Let's Plant Meat - Minced Meat 150 g
- Large Shiitake Mushroom 8-10 pcs
- Light Soy Sauce 1 tbsp
- Mushroom Sauce 1½ tsp
- Sugar 1½ tsp
- Sesame Oil 1/3 tbsp
- Carrot (chopped) 1½ tbsp
- Pepper (ground) Pinch
- Corn Flour 1½ tbsp

Braising Sauce

- Light Soy Sauce ½ tbsp
- Mushroom Sauce 2 tbsp
- Sesame Oil ½ tsp
- Sugar 1 tsp
- Water ½ Cup
- Corn Flour Dissolved in Water 2 tbsp

How to Cook

1. Season Let's Plant Meat - Minced Meat with Light Soy Sauce, Sugar, Mushroom Sauce, Pepper, Sesame Oil, Carrot, Corn Flour, mix everything well together. Then spread the mixture to cover gill side of Mushroom.
3. Setup water in a steamer with medium heat, once boiling, bring Mushroom to steam for 10-15 minutes until cooked.
4. Arrange in a plate and add Braising Sauce, garnish with Bok Choy & sliced Red Chili.

How to Cook (Braising Sauce)

1. Bring Light Soy Sauce, Mushroom Sauce, Sugar, Sesame Oil, and Water into a pot on medium heat, stir well.
2. Once boiling, slowly add Corn Flour Dissolved in Water and stir until thicken.



Suggestion

*Can add more vegetables that you love.

