



## Swimming Rama (Chicken, spinach & Peanut Sauce)

*Peanut Sauce is the luxurious addition to this traditional Thai dish. Fresh spinach and chicken to add to the enjoyment...*

*Thai Away coconut Curry sauces are ALL Natural, made with fragrant fresh Thai herbs and the highest quality coconut milk.*

[www.thaiaway.com](http://www.thaiaway.com)



## SWIMMING RAMA

### Ingredients:

½ cup chopped chicken, beef or tofu  
1 bunch spinach  
Cilantro to taste  
4 oz Thai Away Peanut sauce  
(available at Thai Away Restaurants)

### Instructions:

1. Prepare blanching water for spinach
2. Lightly brown or blanch chicken, beef or tofu in a saucepan and drain
3. Heat peanut sauce in saucepan on low and add meat or tofu
4. Blanch spinach, drain and place in bowl
5. Pour peanut sauce mixture over a bed of spinach
6. Serve with Thai Jasmine rice