

Name _____

Exploring the Flavors of Thai Cuisine

Short Answer Key

1. Tom Yum soup is known for its bold and spicy flavors. The key ingredients used to achieve these flavors include shrimp, mushrooms, lemongrass, lime leaves, and chili peppers.
2. Pad Thai is considered a well-balanced meal because it combines carbohydrates from rice noodles, protein from shrimp or chicken (or tofu for a vegetarian version), and healthy fats from peanuts. The main components of Pad Thai include rice noodles, protein, bean sprouts, and a savory sauce.
3. Coconut milk is commonly used in Thai cuisine to add a rich and creamy texture to dishes like curries. It also enhances flavors by blending well with aromatic herbs and spices. Coconut milk contributes to the overall creaminess and depth of flavor in Thai dishes.
4. Som Tum salad is known for its spiciness, tanginess, and freshness. The main flavors come from ingredients like shredded green papaya, cherry tomatoes, lime juice, fish sauce, and chili peppers. It's a refreshing choice due to its zesty and citrusy flavors.

