



## A Symphony of Flavors – Thai Cuisine

### "A little something of everything."

What makes Thai cuisine so unique is the way it balances different tastes – sweet, (1)\_\_\_\_, salty, and spicy – and various textures all in one dish. Thai food stands apart from other cuisines because of its fresh ingredients, long ingredient lists, and careful preparation. One thing that sets Thai dishes apart is the use of many fresh herbs like cilantro, (2)\_\_\_\_, and lemongrass, which add a lot of flavor. Mint is often used to give dishes a "cold" or refreshing taste, especially in salads.

Typical ingredients include fresh vegetables, rice, noodles, chicken, shrimp, and plenty of herbs and (3)\_\_\_\_ such as cloves, ginger or turmeric. Coconut (4)\_\_\_\_ is also used to make sauces creamy. Thai food is usually stir-fried, grilled, or cooked in coconut-based curries.

*Pad Thai*, a stir-fried noodle dish with peanuts, shrimp or chicken, and vegetables, is a favorite both in Thailand and around the (5)\_\_\_\_. It's one of the most well-known Thai dishes globally because of its simple yet delicious flavors.

Other (6)\_\_\_\_ main dishes include *Green Curry* (a creamy coconut milk curry with chicken or shrimp) and *Tom Yum Soup* (a spicy and sour soup with shrimp). Thai cuisine has a variety of salads as well, such as *Som Tum* (green papaya salad), which is made with shredded unripe papaya, chili, lime, peanuts, and fish sauce.

A typical Thai (7)\_\_\_\_ is *Mango Sticky Rice*, which combines (8)\_\_\_\_ mango and coconut rice. Thai people love their tea, and Thai iced tea, a strong tea (9)\_\_\_\_ with condensed milk, is a favorite drink. As for alcohol, *Chang* beer is a common choice in Thailand.

Offering a burst of flavor in every bite, Thai cuisine brings a little bit of everything, ensuring there is something to (10)\_\_\_\_ everyone's taste buds!



### Word Bank

world, mixed, basil, spices, rice, dessert, sweet, sour, milk, please, popular