



**THAI 3 WHEELS™**

REAL THAI. REAL EASY.

# Cooking Thai Food at Home Should Be Fun!

## EASY TO USE

Add a few fresh ingredients, and dinner is ready!

## AUTHENTIC RECIPE

Created by a professional Thai chef with more than 35 years of experience.

## HEALTHY INGREDIENTS

No preservatives. No artificial colors or flavors. Gluten-free.



### PAD THAI

Easily the most universally-loved dish in Thai restaurants, this sweet and sour classic is ready to bring home!

### PEANUT SAUCE

This creamy, sweet and spicy favorite is bursting with the flavor of peanuts, coconut milk, and classic Thai spices!

### GREEN CURRY

Sweet and spicy with a fresh, herbal touch, this coconut milk curry celebrates flavors like lemongrass, garlic, and lime!

### MASSAMAN CURRY

This hearty, creamy fusion sauce blends classic Thai curry with a rich blend of Indian spices like coriander, cumin, and cardamom!

BUY SAUCES



MADE IN SMALL BATCHES in the Pacific Northwest

COMING SOON: Red Curry and Panang Curry! • [thai3wheels.com](http://thai3wheels.com)



# You can do this tonight!

1

Saute your favorite protein and vegetables.

2

Add sauce and simmer for a few minutes.

3

Share your creation over noodles or rice.



We loved the Massaman Curry! We've tried several versions of massaman from scratch, and have never gotten it right. This sauce is easy and perfect for a weeknight dinner. We cooked up some chicken satay to go with it, and it was perfect. Thank you!

James P, Manhattan, KS



FIND RECIPES



Seriously, I cannot express how delicious and easy dinner was made by using these sauces. The hardest part was chopping the veggies! The only thing you're limited by is your imagination.

Marianna G, Frederick, MD



It really was like getting restaurant-quality Thai food in my own kitchen. As parents of three kids, being able to pull together a handful of ingredients we generally have on hand, add some sauce, and have a delicious dinner FAST is a gift."

Noreen H, Tacoma, WA



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