

2023

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RECIPE BOOK

THE STREET FOOD COMPANY



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WORLD FOOD & FLAVOURS

WET DISHES AND STIR FRY'S

CURRIES & SIDES

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BOWL FOOD

SMALL BITES

EXCITING WORLD FOOD & FLAVOURS

Sparked by our founder's backpacking adventures, **The Street Food Company** creates exciting world food and flavours inspired by foodie destinations all around the globe. With over a decade of experience helping customers premiumise their menus with our range of ready-to-use world sauces & pastes, we're now taking your taste buds on another journey with our new ranges of premium ready meals and marinated meats.

READY MEALS: Our **Premium Street Food Ready Meals** are an easy way to offer on-trend dishes and cuisines to attract diners, boost spend, improve margins and leave guests wanting more!

SAUCES & PASTES: Versatile and ready-to-use sauces and pastes make it easy & quick for any kitchen to add the world's most exciting flavours across their menus.

MARINATED MEATS: Our new range of flavourful **Marinated Raw Whole Chicken Thighs** are an easy way to add incredible tasting & juicy chicken into sandwiches, wraps, salads and curries to loaded nachos, tacos, noodles dishes and lots more!

LET YOUR TASTE BUDS TRAVEL!





WET DISHES &
STIR FRYS

THE
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BURMESE CHICKEN KEBAT

MAKES: 10 Portions

CHILLI: 1 Mild

STREET FOOD FLAVOUR: Burmese Lime Leaf & Lemongrass Paste

INGREDIENTS

400g Street Food Burmese Lime Leaf & Lemongrass Paste
400g tinned chopped tomatoes
200ml orange juice
1.2kg diced chicken 50/50

200g sliced onions
400g diced peppers
15g chopped coriander to garnish

METHOD

1. In a pan, heat some oil to a medium heat. Add onions, stir fry for 1-2mins. Add chicken; stir fry for 2-3mins to brown. Add peppers; stir fry for 2-3mins or until cooked.
2. Add Burmese Lime Leaf & Lemongrass Paste; stir fry for 1-2mins.
3. Add chopped tomatoes and orange juice; mix well and simmer for 2-3mins to desired consistency. Garnish and serve.

KOREAN SMOKY SRIRACHA BRAISED BEEF

MAKES: 10 Portions

CHILLI: 2 Medium

STREET FOOD FLAVOUR: Korean Bulgogi

INGREDIENTS

400g Street Food Korean Bulgogi
400ml beef stock
400g tinned chopped tomatoes
1.2kg diced stewing beef
1 Tbsp smoked paprika

45g sriracha chilli sauce
300g white potato, cut into chunks
300g diced carrots
15g chopped coriander to garnish

METHOD

1. Heat a saucepan to medium heat. Add some oil and beef; stir fry for 1-2mins to brown. Add potato and carrots; cook for 2-3mins.
2. Add Korean Bulgogi, beef stock, chopped tomatoes and smoked paprika; mix well. Bring to a simmer; cook partially covered for 60-90mins or until beef is tender and to desired consistency.
3. Stir in sriracha chilli sauce. Garnish and serve.

PERUVIAN PORK LOMO SALTADO

MAKES: 10 Portions

CHILLI: 2 Medium

STREET FOOD FLAVOUR: Nasi Goreng Paste

INGREDIENTS

400g Street Food Nasi Goreng Paste
400g sliced tomatoes
1½ Tbsp ground cumin
1kg sliced pork

200g sliced red onion
800g french fries
15g chopped coriander to garnish

METHOD

1. Fry french fries as per packet instructions and set aside.
2. Heat some oil in a pan to medium-high heat. Add pork; stir fry for 4-5mins or until cooked. Set pork aside.
3. In the same pan, add some oil and heat to medium-high heat. Add red onion; stir fry for 2-3mins. Add tomato and cumin; stir fry for 1-2mins. Add Nasi Goreng Paste; mix well and heat for 1-2mins.
4. Add pork and french fries; carefully combine until evenly coated. Garnish and serve with rice.

CINNAMON TOMATO LAMB MEATBALL TAGINE

MAKES: 10 Portions

CHILLI: 1 Mild

STREET FOOD FLAVOUR: North African Spice Paste

INGREDIENTS

400g Street Food North African Spice Paste
800g tinned chopped tomatoes
1.2kg lamb meatballs

500g sweet potato, cut into chunks
100g green olives, sliced
Garnishes: Chopped parsley, toasted pumpkin seeds

METHOD

1. Toss sweet potato in cooking oil and oven roast until cooked.
2. Oven roast meatballs until cooked.
3. In a saucepan, heat up some cooking oil to medium heat. Add North African Spice Paste; stir fry for 1 min. Add chopped tomatoes and olives; mix well and simmer covered for 3-5mins. Add a dash of water if needed.
4. Add sweet potato and meatballs; mix well and heat through. Garnish and serve.

STREET FOOD FLAVOUR: Mozambican Coconut Piri Piri

INGREDIENTS:

400g Street Food Mozambican Coconut Piri Piri
600g tinned chopped tomatoes
1 Tbsp garam masala
1kg sliced paneer
200g sliced red onion
300g diced peppers
300g sliced leeks
15g chopped coriander to garnish

METHOD:

1. In a saucepan, heat up some cooking oil to medium heat. Add onions; stir fry for 2-3mins until lightly golden. Add paneer; stir fry for 2-3mins until golden.
2. Add peppers and leeks; stir fry for 2-3mins or until cooked. Add Mozambican Coconut Piri Piri, chopped tomatoes and garam masala; mix well and simmer for 2-3mins to desired consistency. Garnish and serve.

VEGETARIAN

PAN-FRIED CHILLI TAMARIND PANEER

MAKES: 10 Portions
CHILLI: 2 Medium

STREET FOOD FLAVOUR: Panggang Paste

INGREDIENTS:

400g Street Food Panggang Paste
600ml coconut milk
1.2kg sliced pork
200g diced white onion
300g diced peppers
300g cut green beans
2 tsp fennel seeds, coarsely ground
2 tsp whole cumin seeds
15g chopped parsley to garnish

METHOD:

1. Heat some oil in a pan to medium heat. Add onion, fennel and cumin; stir fry for 1-2mins. Add pork; stir fry for 2-3mins. Add peppers and green beans; stir fry for 2-3mins or until cooked.
2. Add Panggang Paste and coconut milk; mix well and simmer to desired consistency. Garnish and serve.

SPICY CUMIN & FENNEL COCONUT PORK

MAKES: 10 Portions
CHILLI: 2 Medium



CURRIES & SIDES

THE
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BURMESE TOMATO BEEF CURRY

MAKES: 10 Portions
CHILLI: 1 Mild

STREET FOOD FLAVOUR: Burmese Lime Leaf & Lemongrass Paste

INGREDIENTS

400g Street Food Burmese Lime Leaf & Lemongrass Paste
800g tinned chopped tomatoes
1.2kg diced stewing beef
600g tinned chickpeas, drained

METHOD

1. Heat a saucepan to medium heat. Add some oil and beef; stir fry for 1-2mins to brown.
2. Add Burmese Lime Leaf & Lemongrass Paste; stir fry for 1min.; mix well. Add chopped tomatoes; mix well. Bring to a simmer; cover and cook for 60mins.
3. Add chickpeas; mix well and cook for a further 20-30mins or until beef is tender. Garnish and serve.

MALAYAN DEVIL'S PORK CURRY W/ SMOKED SAUSAGE

MAKES: 10 Portions
CHILLI: 1 Mild

STREET FOOD FLAVOUR: Malay Curry Paste

INGREDIENTS

400g Street Food Malay Curry Paste
800g tinned chopped tomatoes
800g diced pork shoulder
400g sliced smoked pork sausages / frankfurters

600g diced white potato
2 tsp English mustard powder / Dijon mustard
15g chopped coriander to garnish

METHOD

1. Roast potatoes until cooked but firm; set aside.
2. Heat a saucepan to medium heat. Add some oil and pork; stir fry for 2-3mins. Add sliced sausages; stir fry for 2-3mins.
3. Add Malay Curry Paste and mustard powder; stir fry for 1min. Add chopped tomatoes; mix well. Bring to a simmer; cover and cook for 20-30mins.
4. Add roasted potatoes; mix well. Garnish and serve.

BUTTERNUT MASALA FISH CURRY

MAKES: 10 Portions
CHILLI: 1 Mild

STREET FOOD FLAVOUR: Sri Lankan Curry Paste

INGREDIENTS

400g Street Food Sri Lankan Curry Paste
600g tinned chopped tomatoes
10 portions hake or other white fish
500g butternut, cut into chunks

200g sliced white onion
15g chopped mint to garnish

METHOD

1. In a saucepan, heat up some cooking oil to medium heat. Add onions; stir fry for 2-3mins. Add Sri Lankan Curry Paste; stir fry for 1-2mins.
2. Add chopped tomatoes and butternut; mix well. Bring to a simmer; cover and cook for 15-20mins or until butternut is tender. Add hake; heat through until cooked. Garnish and serve.

VEGAN ROASTED SWEET POTATO & EDAMAME COCONUT CURRY

MAKES: 10 Portions
CHILLI: 1 Mild

STREET FOOD FLAVOUR: Burmese Lime Leaf & Lemongrass Paste

INGREDIENTS

400g Street Food Burmese Lime Leaf & Lemongrass Paste
800ml coconut milk
1kg sweet potato, cut into chunks

400g frozen soya beans (edamame)
400g diced red peppers
15g chopped coriander to garnish

METHOD

1. Roast sweet potato in oven until cooked.
2. In a saucepan, heat up some cooking oil to medium heat. Add Burmese Lime Leaf & Lemongrass Paste; stir fry for 1-2mins. Add peppers and soya beans; stir fry for 2-3mins.
3. Add coconut milk; mix well and lower heat to simmer for 8-10mins or to desired consistency. Add sweet potato; mix well and heat through. Garnish and serve.

CRISPY CHICKEN KATSU CURRY

MAKES: 10 Portions
CHILLI: 1 Mild

STREET FOOD FLAVOUR: Malay Curry Paste

INGREDIENTS

400g Street Food Malay Curry Paste
600ml coconut milk
100g mango chutney
1kg crispy chicken pieces

Sliced spring onion to garnish

METHOD

1. For sauce, in a saucepan heat up some cooking oil to medium heat. Add Malay Curry Paste; stir fry for 1-2mins until fragrant. Add coconut milk and mango chutney; mix well. Simmer to desired consistency.
2. Prepare chicken pieces as per packet instructions.
3. To serve, top chicken with sauce or serve sauce at the side.

SOUTH INDIAN CHICKEN & AUBERGINE CURRY

MAKES: 10 Portions
CHILLI: 1 Mild

STREET FOOD FLAVOUR: Sri Lankan Curry Paste

INGREDIENTS

400g Street Food Sri Lankan Curry Paste
400ml coconut milk
400g tinned chopped tomatoes
1.2kg diced chicken 50/50
600g diced aubergine

1tsp black mustard seeds
15g chopped coriander to garnish

METHOD

1. Heat a saucepan to medium heat. Add some oil and mustard seeds; stir fry until they start crackling. Add chicken; stir fry for 2-3mins.
2. Add Sri Lankan Curry Paste; mix well and stir fry for 1min. Add aubergine; stir fry for 1-2mins. Add coconut milk and chopped tomatoes; mix well. Bring to a simmer; cover and cook for 15-20mins or until cooked.
3. Garnish and serve.

SIDES

VEGETARIAN APRICOT PILAU

VEGAN COCONUT RICE AND PEAS

VEGAN CHILLI TANDOORI CAULIFLOWER WINGS

INGREDIENTS

200g Street Food North African Spice Paste
120g coconut milk
1.2kg cooked rice
100g dried apricots, diced
300g shredded carrot

MAKES: 10 Portions CHILLI: 1 Mild

1. Mix ingredients together until well combined. Reheat and serve.

INGREDIENTS

200g Street Food Mexican Chilli Orange Paste
120g coconut milk
1.2kg cooked rice
400g tinned kidney beans

MAKES: 10 Portions CHILLI: 1 Mild

1. Mix ingredients together until well combined. Reheat and serve.

INGREDIENTS

300g Street Food Mozambican Coconut Piri Piri
250g plain or chickpea flour
500ml oat milk
1.5kg cauliflower, cut into florets

MAKES: 10 Portions CHILLI: 2 Medium

1. Line a baking tray with parchment and preheat the oven to 180°C fan.
2. Prepare the batter: add 150g Mozambican Coconut Piri Piri, flour and milk into a bowl; whisk until smooth. Toss cauliflower in the batter to evenly coat. Arrange in a single layer on the tray and bake for 20 mins.
3. When ready, remove cauliflower from the oven. Add 150g Mozambican Coconut Piri Piri and toss to evenly coat. Raise oven temperature to 200°C and return to bake for 10 mins to crisp up. Serve.



SUMMER BBQ & SIDES

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SPICED HONEY-YOGHURT CHICKEN

MAKES: 10 Portions
CHILLI: 1 Mild

STREET FOOD FLAVOUR: North African Spice Paste

INGREDIENTS

125g Street Food North African Spice Paste
175g yoghurt
1kg whole chicken thighs (boneless & skinless)

METHOD

1. Make marinade by combining North African Spice Paste with yoghurt.
2. Toss chicken in marinade and leave to marinate overnight in chiller. Oven roast / grill and serve.

SPICY SEOUL BBQ CHICKEN

MAKES: 10 Portions
CHILLI: 2 Medium

STREET FOOD FLAVOUR: Korean Bulgogi

INGREDIENTS

240g Street Food Korean Bulgogi
60g gochujang chilli paste / sriracha chilli sauce
1kg whole chicken thighs (boneless & skinless)

METHOD

1. Make marinade by combining Korean Bulgogi with gochujang.
2. Toss chicken in marinade and leave to marinate overnight in chiller. Oven roast / grill and serve.

SWEET MUSTARD PORK CHOPS

MAKES: 10 Portions
CHILLI: 0 No Chilli

STREET FOOD FLAVOUR: Sweet Tamarind Sauce

INGREDIENTS

220g Street Food Sweet Tamarind Sauce
80g dijon mustard
10 pork chops

METHOD

1. Make marinade by combining Sweet Tamarind Sauce with dijon mustard.
2. Toss pork in marinade and leave to marinate overnight in chiller. Oven roast / grill and serve.

CRANBERRY LAMB KOFTA

MAKES: 10 Portions
CHILLI: 1 Mild

STREET FOOD FLAVOUR: North African Spice Paste

INGREDIENTS

200g Street Food North African Spice Paste
100g tinned chopped tomatoes
150g dried cranberries
25g chopped parsley
25g chopped coriander
1kg lamb mince
100g breadcrumbs

METHOD

1. Combine all ingredients until well mixed. Form into 20 equal sized koftas; oven roast/grill and serve.

STREET FOOD FLAVOUR: Panggang Paste

MALAYSIAN BANANA LEAF BBQ SALMON

MAKES: 10 Portions

CHILLI: 2 Medium

INGREDIENTS

300g Street Food Panggang Paste

10 salmon fillets

Banana leaf*

Lime wedges and chopped coriander to garnish

*substitute with parchment if unavailable

METHOD

1. Line a baking tray with banana leaf. Place salmon fillets on top in a single layer and top with Panggang Paste.

2. Oven roast until cooked; garnish and serve.

SIDES

CREAMY SLAW

VEGAN
SWEET POTATO &
CHICKPEA HASH

INGREDIENTS

100g Street Food Cuban Chimichurri

100g mayonnaise

600g mix of shredded carrot, sliced onion and shredded red and white cabbage

MAKES: 10 Portions **CHILLI:** 1 Mild

1. Mix ingredients until well combined; leave to rest for 10mins before serving.

INGREDIENTS

200g Street Food Mexican Chilli Orange Paste

100g sweet chilli sauce

800g diced sweet potato

400g tinned chickpeas

400g diced peppers

30g chopped parsley to garnish

MAKES: 10 Portions **CHILLI:** 1 Mild

1. Heat a large pan to medium heat. Add some oil then sweet potato and chickpeas; cook for 10-15mins or until sweet potato is softened, stirring frequently.

2. Add peppers; cook for another 5-10mins. Add Mexican Chilli Orange Paste and sweet chilli sauce; mix well. Garnish and serve.



PASTA

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GREEK TOMATO & FETA CHICKEN PASTA

MAKES: 10 Portions
CHILLI: 2 Medium

STREET FOOD FLAVOUR: Cuban Chimichurri

INGREDIENTS

400g Street Food Cuban Chimichurri
400g tinned chopped tomatoes
800g dried pasta (to make approx. 1.6kg
cooked)
1kg diced chicken 50/50

400g diced butternut
100g sliced black / green olives
1 Tbsp ground cinnamon
200g diced feta cheese
30g chopped parsley to garnish

METHOD

1. Cook pasta as per packet instructions; drain and set aside.
2. Separately heat up some cooking oil in a pan. Add chicken; stir fry for 3-4mins. Add butternut; stir fry for 2-3mins. Add Cuban Chimichurri, chopped tomatoes, cinnamon and olives; mix well and simmer covered for 10-15mins or until cooked.
3. Add cooked pasta and feta; mix well. Garnish and serve.

MOROCCAN BEEF RAGU PASTA

MAKES: 10 Portions
CHILLI: 1 Mild

STREET FOOD FLAVOUR: North African Spice Paste

INGREDIENTS

400g Street Food North African Spice
Paste
400g tinned chopped tomatoes
200ml orange juice
800g dried pasta (to make approx. 1.6kg
cooked)

1.2kg beef mince
250g diced carrots
250g diced celery
30g chopped coriander to garnish

METHOD

1. Cook pasta as per packet instructions; drain and set aside.
2. Separately heat up some cooking oil in a pan. Add beef mince; stir fry for 2-3mins. Add carrots and celery; stir fry for 2-3mins. Add North African Spice Paste, chopped tomatoes and orange juice; mix well and simmer covered for 20-25mins or until cooked.
3. Add cooked pasta; mix well. Garnish and serve.

FRA DIAVOLO SAUSAGE & CHORIZO PASTA IN SPICY DEVIL SAUCE

MAKES: 10 Portions
CHILLI: 1 Mild

STREET FOOD FLAVOUR: Mozambican Coconut Piri Piri

INGREDIENTS

400g Street Food Mozambican Coconut Piri
Piri
400g tinned chopped tomatoes
800g dried pasta (to make approx. 1.6kg
cooked)
800g sausages

100g diced chorizo
250g sliced peppers
250g sliced celery
1 Tbsp dried oregano
30g chopped parsley to garnish

METHOD

1. Cook pasta as per packet instructions; drain and set aside.
2. Oven roast / pan fry sausages until cooked. Cool and cut into slices.
3. Separately heat up some cooking oil in a pan. Add chorizo; stir fry for 2-3mins. Add peppers and celery; stir fry for 1-2mins. Add Mozambican Coconut Piri Piri, tinned chopped tomatoes and oregano; mix well and simmer for 8-10mins.
4. Add cooked pasta and sliced sausages; mix well. Garnish and serve.

VEGAN PASTA ALLA NORMA ROASTED AUBERGINE PASTA

MAKES: 10 Portions
CHILLI: 1 Mild

STREET FOOD FLAVOUR: Mexican Chilli Orange Paste

INGREDIENTS

400g Street Food Mexican Chilli Orange
Paste
400g tinned chopped tomatoes
800g dried pasta (to make approx. 1.6kg
cooked)

1.2kg aubergine, cut into rounds
400g diced peppers
100g sliced black / green olives
200g vegan parmesan cheese, grated
30g chopped basil to garnish

METHOD

1. Cook pasta as per packet instructions; drain and set aside.
2. Brush aubergine rounds with oil; oven roast at 180°C fan for 35-45mins, turning halfway, until golden.
3. Separately heat up some cooking oil in a pan. Add peppers; stir fry for 2-3mins. Add Mexican Chilli Orange, chopped tomatoes, olives and roasted aubergine; mix well and simmer covered for 8-10mins.
4. Add cooked pasta and parmesan; mix well. Garnish and serve.



BURGERS

THE
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STREET FOOD FLAVOUR: Mozambican Coconut Piri Piri

Beef burger, bacon, fried egg, shoestring fries, melted cheese, spicy coconut-chilli ketchup

INGREDIENTS

200g Street Food Mozambican Coconut Piri Piri	20 bacon rashers
100g ketchup	10 fried eggs
10 beef burgers	150g shoestring fries
10 brioche burger buns	Salad (e.g. sliced tomato, lettuce)
10 cheddar slices	150g mayonnaise

BRAZILIAN STACKED X-TUDO BEEF BURGER

MAKES: 10 Portions
CHILLI: 2 Medium

METHOD

1. Make dressing by combining Mozambican Coconut Piri Piri with ketchup; set aside.
2. Oven grill / pan-fry beef burgers and bacon until cooked.
3. Spread burger buns with mayonnaise. Build burger from bottom bun: add salad, beef burger, cheese, 2 Tbsp dressing, bacon, shoestring fries, fried egg and cover with top bun. Serve.

STREET FOOD FLAVOUR: Burmese Lime Leaf & Lemongrass Paste

Crispy chicken, cheese, lemongrass sweet chilli, salad, gherkin

INGREDIENTS

120g Street Food Burmese Lime Leaf & Lemongrass Paste	150g mayonnaise
180g sweet chilli sauce	Salad (e.g. shredded lettuce & carrot)
10 crispy chicken pieces	20 gherkin slices
10 brioche burger buns	
10 cheese slices	

LEMONGRASS SWEET CHILLI CRISPY CHICKEN BURGER

MAKES: 10 Portions
CHILLI: 1 Mild

METHOD

1. Make dressing by combining Burmese Lime Leaf & Lemongrass Paste with sweet chilli sauce.
2. Deep fry / oven roast chicken until cooked.
3. Spread burger buns with mayo. Build burger from bottom bun: add chicken, 2 Tbsp dressing, cheese, salad, gherkins and cover with top bun. Serve.

STREET FOOD FLAVOUR: Korean Bulgogi

Korean spicy pulled pork, beef burger, melted cheese, sesame slaw

INGREDIENTS

200g Street Food Korean Bulgogi
50g gochujang chilli paste
400g cooked pulled pork
10 beef burgers
10 brioche burger buns
10 cheese slices
Butter spread

Slaw

50g Street Food Korean Bulgogi
300g dry coleslaw mix / shredded carrot & cabbage
50g mayonnaise
Handful sesame seeds

KOREAN GOCHUJANG PULLED PORK BURGER

MAKES: 10 Portions
CHILLI: 2 Medium

METHOD

1. Make dressing by combining 200g Korean Bulgogi with gochujang.
2. Toss pulled pork in 100g of dressing to flavour; set aside.
3. Prepare slaw by mixing coleslaw mix with 50g Korean Bulgogi, mayonnaise and sesame seeds; set aside.
4. Oven grill / pan-fry beef burgers until cooked.
5. Butter burger buns. Build burger from bottom bun: add beef burger, cheese, 1 Tbsp dressing, pulled pork, slaw and cover with top bun. Serve.

POMEGRANATE LAMB BURGER

MAKES: 10 Portions
CHILLI: 1 Mild

STREET FOOD FLAVOUR: North African Spice Paste

North African spiced lamb burger, mint, feta, pomegranate, yoghurt dressing

INGREDIENTS

150g **Street Food North African Spice Paste**
50g diced onion
30g bunch mint, chopped (leaves only)
1kg lamb mince

Dressing

100g **Street Food North African Spice Paste**
200g thick yoghurt
10 brioche burger buns
200g crumbled feta
150g pomegranate seeds
Salad (e.g. sliced cucumber, lettuce)
Butter

METHOD

1. Combine mince with North African Spice Paste, onion and mint. Form into 10 equal patties and oven grill until cooked.
2. Make dressing by combining North African Spice Paste with yoghurt.
3. Spread burger buns with butter. Build burger from bottom bun: add lamb, 2 Tbsp dressing, crumbled feta, pomegranate seeds, salad and cover with top bun. Serve.

CRISPY SRI LANKAN FISH BURGER

MAKES: 10 Portions
CHILLI: 1 Mild

STREET FOOD FLAVOUR: Sri Lankan Curry Paste

Crispy fish, masala sweet chilli, chutney slaw

INGREDIENTS

100g **Street Food Sri Lankan Curry Paste**
200g sweet chilli sauce
10 crispy fish pieces
10 brioche burger buns
Butter spread

Slaw

25g **Street Food Sri Lankan Curry Paste**
25g mango chutney
50 mayonnaise
300g dry coleslaw mix / shredded carrot & cabbage

METHOD

1. Prepare crispy fish pieces as per packet instructions.
2. Make dressing by combining Sri Lankan Curry Paste with sweet chilli sauce.
3. Prepare slaw by mixing coleslaw mix with Sri Lankan Curry Paste, mango chutney and mayonnaise; set aside.
4. Spread burger buns with butter. Build burger from bottom bun: add crispy fish, 2 Tbsp dressing and slaw and cover with top bun. Serve.



SALADS

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VEGAN MANGO THOKE SALAD W/ LEMONGRASS DRESSING

MAKES: 5-6 Portions
CHILLI: 1 Mild

STREET FOOD FLAVOUR: Burmese Lime Leaf & Lemongrass Paste

INGREDIENTS

Salad

200g diced mango
250g shredded carrot and white cabbage
300g pan / deep fried diced tofu*
1 lime juiced
15g bunch coriander, chopped
15g bunch mint, chopped (leaves only)
50g crispy onions

Dressing

150g Street Food Burmese Lime Leaf & Lemongrass Paste
100ml orange juice
50g mango chutney

*sub with roasted chickpeas if desired

METHOD

1. Combine dressing ingredients.
2. Toss salad ingredients with dressing until well mixed. Serve.

VEGETARIAN MOROCCAN WENSLEYDALE & BUTTERNUT SALAD

MAKES: 5-6 Portions
CHILLI: 1 Mild

STREET FOOD FLAVOUR: North African Spice Paste

INGREDIENTS

Salad

300g roasted butternut
200g tinned chickpeas
100g baby spinach
15g bunch mint, chopped (leaves only)
50g raisins
50g pumpkin seeds
50g crumbled wensleydale cheese

Dressing

150g Street Food North African Spice Paste
150g yoghurt

METHOD

1. Combine dressing ingredients.
2. Toss salad ingredients with dressing until well mixed. Serve.

VEGAN COCONUT-CHILLI ROASTED SWEET POTATO & MIXED GRAIN SALAD

MAKES: 5-6 Portions
CHILLI: 2 Medium

STREET FOOD FLAVOUR: Mozambican Coconut Piri Piri

INGREDIENTS

Salad

300g roasted diced sweet potato
150g roasted green beans
300g cooked mixed grains e.g. pearl barley, black rice, freekeh
15g chopped parsley

Dressing

200g Street Food Mozambican Coconut Piri Piri
100g coconut milk

METHOD

1. Combine dressing ingredients.
2. Toss salad ingredients with dressing until well mixed. Serve.

VEGETARIAN GREEK ORZO FETA SALAD

MAKES: 5-6 Portions
CHILLI: 1 Mild

STREET FOOD FLAVOUR: Cuban Chimichurri

INGREDIENTS

Salad

300g cooked orzo pasta
150g halved cherry tomatoes
150g cored and diced cucumber
100g small cubed feta
50g thinly sliced red onion
50g sliced olives
1½ tsp dried oregano

Dressing

200g Street Food Cuban Chimichurri
100g orange juice

METHOD

1. Combine dressing ingredients.
2. Toss salad ingredients with dressing until well mixed. Serve.



WRAPS & FLATBREADS

THE
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STICKY MOROCCAN GRILLED CHICKEN FLATBREAD

MAKES: 10 Portions
CHILLI: 1 Mild

HOT BUFFALO BLUE CHEESE CHICKEN WRAP

MAKES: 10 Portions
CHILLI: 2 Medium

BEEF TACO WRAP

MAKES: 10 Portions
CHILLI: 1 Mild

VEGETARIAN COCONUT PANEER ROTI

MAKES: 10 Portions
CHILLI: 1 Mild

STREET FOOD FLAVOUR: North African Spice Paste

INGREDIENTS

Salad
150g Street Food North African Spice Paste
150g sweet chilli sauce
25g vegetable oil
1kg skinless boneless chicken thigh
10 flatbreads

Dressing

125g Street Food North African Spice Paste

175g thick yoghurt

Toppings

Salad e.g. roasted peppers and carrots, shredded lettuce
Garnish e.g. pomegranate seeds, chopped mint

METHOD

1. Toss chicken in 150g North African Spice Paste, 150g sweet chilli sauce and 25g oil. Mix well and marinate overnight. Oven roast until cooked; cut into slices.
2. For dressing, mix 125g North African Spice Paste with yoghurt.
3. Spread flatbreads with 2 Tbsp dressing each and top with chicken, salad and garnish to serve.

STREET FOOD FLAVOUR: Mozambican Coconut Piri Piri

INGREDIENTS

250g Street Food Mozambican Coconut Piri Piri
200g mayonnaise
1kg chicken strips / goujons
10 x 12-inch flour tortilla wraps

300g grated carrot
300g sliced celery
250g blue cheese, crumbled

METHOD

1. Prepare chicken strips as per packet instructions.
2. Make dressing by combining Mozambican Coconut Piri Piri with mayonnaise.
3. Spread each tortilla wrap with 1 Tbsp dressing. Top with carrot, celery, chicken strips, 2 Tbsp dressing, crumbled blue cheese. Repeat for remainder wraps.
4. Fold wraps and place in paper sleeves for takeaway.

STREET FOOD FLAVOUR: Mexican Chilli Orange Paste

INGREDIENTS

200g Street Food Mexican Chilli Orange Paste
250g mild salsa
1kg cooked beef mince
10 x 12-inch flour tortilla wraps

200g diced red peppers
200g shredded lettuce
200g diced avocado / tomatoes
250g grated cheddar

METHOD

1. Make dressing by combining Mexican Chilli Orange Paste with salsa.
2. Spread each tortilla wrap with 1 Tbsp dressing. Top with peppers, lettuce, avocado, beef mince, 2 Tbsp dressing and cheese. Repeat for remainder wraps.
3. Fold wraps and place in paper sleeves for takeaway.

STREET FOOD FLAVOUR: Malay Curry Paste

INGREDIENTS

160g Street Food Malay Curry Paste
140g coconut milk
1kg diced paneer
10 roti / chapati flatbreads
Dressing
75g Street Food Malay Curry Paste

75g mango chutney
150g yoghurt

Toppings

Salad e.g. shredded lettuce and carrot, sliced red onion
Garnish e.g. pomegranate seeds, chopped mint

METHOD

1. Toss paneer in Malay Curry Paste and coconut milk; marinate for at least 30mins or preferably overnight.
2. Oven roast / pan fry until cooked.
3. Make dressing by combining Malay Curry Paste with chutney and yoghurt.
4. Spread rotis with 2 Tbsp dressing each and top with paneer, salad and garnish to serve.



BOWL FOOD

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INGREDIENTS:

Chicken

1kg chicken thighs, skinless and boneless
250g Korean Bulgogi
50g sriracha chilli sauce

Sesame Rice

200g Street Food Korean Bulgogi
1.2kg cooked rice
400g tinned adzuki / kidney beans, drained
1 Tbsp toasted sesame seeds

Salad

200g shredded carrot
200g sliced cucumber
Garnishes: pine nuts, chopped coriander

Dressing

150g Street Food Korean Bulgogi
150g sweet chilli sauce

METHOD:

1. Toss chicken with Korean Bulgogi and sriracha chilli sauce; marinate overnight. Oven roast until cooked; cut into slices.
2. Make rice by combining rice, beans, sesame seeds and Korean Bulgogi; reheat.
3. Make dressing by combining Korean Bulgogi with sweet chilli sauce.
4. To serve divide rice into 10 bowls. Top with chicken, salad, 2 Tbsp dressing and garnishes.

KOREAN SRIRACHA CHICKEN POKE BOWL

Spicy Korean chicken, sesame & bean rice, salad, fruity sweet chilli, garnishes

MAKES: 10 Portions

CHILLI: 2 Medium

STREET FOOD FLAVOUR: Korean Bulgogi

INGREDIENTS:

Dark Chilli Chicken

200g Street Food Nasi Goreng Paste
50g sweet chilli sauce
1kg whole chicken thigh fillets (skinless & boneless)
25g vegetable oil

Mee Goreng Egg Noodles

250g Street Food Nasi Goreng Paste
1.2kg egg noodles (fresh / parboiled)
400g mix of shredded carrot, shredded cabbage and sliced peppers
Garnishes: Chopped coriander, sliced red chilli, lime wedges

METHOD:

Dark Chilli Chicken

1. Toss chicken in Nasi Goreng Paste, sweet chilli sauce and oil; marinate for at least 30mins or preferably overnight.
2. Place evenly onto a lined baking sheet and top with any excess marinade. Oven roast until cooked.

Mee Goreng Egg Noodles

1. Toss noodles and vegetables in Nasi Goreng Paste; stir fry. Top with chicken and garnish to serve.

MEE GORENG NOODLE BOWL W/ DARK CHILLI BBQ CHICKEN

Mee goreng egg noodles, stir fry vegetables, dark chilli bbq chicken

MAKES: 10 Portions

CHILLI: 2 Medium

STREET FOOD FLAVOUR: Nasi Goreng Paste

INGREDIENTS:

200g Street Food North African Spice Paste
200g sweet chilli sauce
1.25kg cooked rice
1.25kg cooked lamb mince
250g mixed salad
20 Tbsp salsa
250g tortilla chips
150g grated mature cheddar
Garnish: diced avocado, lime wedges, chopped coriander

METHOD:

1. For sauce, combine North African Spice Paste with sweet chilli sauce.
2. Combine lamb with 300g sauce; reheat.
3. Combine rice with remaining 100g sauce; reheat.
4. To assemble, divide rice into 10 bowls and top with lamb, salad, 2 Tbsp salsa, tortilla chips and cheese. Garnish and serve.

INGREDIENTS:

Tofu
160g Street Food Burmese Lime Leaf & Lemongrass Paste
1kg extra firm tofu, 1-inch diced
140g sweet chilli sauce
30g vegetable oil

Rice
200g Street Food Burmese Lime Leaf & Lemongrass Paste
100g coconut milk
1.2kg cooked rice
400g tinned lentils

Dressing
125g Street Food Burmese Lime Leaf & Lemongrass Paste
175g sweet chilli sauce

Toppings
400g fresh salad e.g. shredded carrot, cucumber, spinach, shredded cabbage
Toasted pumpkin seeds
Chopped mint

METHOD:

1. Combine Burmese Lime Leaf & Lemongrass Paste with sweet chilli and oil. Toss tofu in mixture; marinate for at least 30mins.
2. Pre-heat oven to 180°C. Place tofu onto a parchment lined baking tray in a single layer and top with any excess marinade; roast for 20-25mins.

1. For rice, combine Burmese Lime Leaf & Lemongrass Paste with coconut milk. Mix into rice and lentils until well combined. Reheat.
2. For dressing, combine ingredients until well mixed.
3. To serve, place rice in a bowl and top with tofu, toppings and 2 Tbsp dressing.

NORTH AFRICAN LAMB TACO BOWL

North African lamb, spiced rice, salad, tortilla chips, grated cheese, garnish

MAKES: 10 Portions

CHILLI: 1 Mild

STREET FOOD FLAVOUR: North African Spice Paste

VEGAN LEMONGRASS TOFU BUDDHA BOWL W/ LENTIL RICE

Lemongrass marinated tofu, lentil rice, lemongrass sweet chilli dressing, salad

MAKES: 10 Portions

CHILLI: 1 Mild

STREET FOOD FLAVOUR: Burmese Lime Leaf & Lemongrass Paste



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CHILLI BEEF TOTCHOS (TATER TOT NACHOS)

MAKES: 10 Portions
CHILLI: 1 Mild

STREET FOOD FLAVOUR: Mexican Chilli Orange Paste

Crispy tater tots, beef chilli, cheese, Mexican spiced dressing, jalapenos, lime

INGREDIENTS

300g Street Food Mexican Chilli Orange Paste
900g frozen tater tots / hash brown bites
450g ground beef
250g tinned black beans, drained

240g grated cheddar

150g sour cream / yoghurt
150g salsa

Toppings: Pickled jalapenos, chopped coriander, avocado, shredded carrot, lime wedges

METHOD

1. Place tater tots in a lined baking tray and bake according to packet instructions.
2. In the meantime, heat a pan to medium heat. Add some oil and beef; stir fry until cooked. Add black beans and 150g Mexican Chilli Orange Paste; mix well and heat through.
3. For dressing, mix remaining Mexican Chilli orange Paste with sour cream.
4. Top tater tots with beef mixture and cheese; return to oven for cheese to melt.
5. Remove from heat and top with salsa, dressing and toppings to serve.

PAD THAI TENDERS

MAKES: 10 Portions
CHILLI: 2 Medium

STREET FOOD FLAVOUR: Sweet Tamarind Sauce

Chicken tenders, tamarind-sriracha dressing, thaïslaw, peanuts

INGREDIENTS

225g Street Food Sweet Tamarind Sauce
50g sriracha chilli sauce
2kg chicken strips / goujons
300g coleslaw mix (shredded carrot and cabbage)

30g mint, use leaves only and chop
2 limes, juiced
150g roasted peanuts, chopped (or substitute with crispy shallots)

METHOD

1. Prepare chicken strips as per packet instructions.
2. For thaïslaw, toss coleslaw mix with 75g Sweet Tamarind Sauce, mint and lime juice.
3. Make dressing by combining 150g Sweet Tamarind Sauce with sriracha chilli sauce.
4. Top chicken strips with dressing, thaïslaw and peanuts/crispy shallots.

DIRTY CHORIZO FRIES

MAKES: 10 Portions
CHILLI: 2 Medium

STREET FOOD FLAVOUR: Cuban Chimichurri

Fries, pan fried chorizo, mint-chimichurri yoghurt dressing, melted cheese, garnish

INGREDIENTS

225g Street Food Cuban Chimichurri
225g thick yoghurt
1.2kg fries
600g diced chorizo
250g grated cheddar

75g diced red pepper
75g sliced celery
Chopped parsley to garnish

METHOD

1. Prepare fries as per packet instructions.
2. Pan fry diced chorizo until crispy.
3. Make dressing by combining Cuban Chimichurri with yoghurt.
4. Divide fries evenly into 10 portions. Sprinkle with grated cheese and place under grill to melt. Top with chorizo, pepper and celery. Drizzle with 3 Tbsp dressing. Garnish and serve.

LEMONGRASS CHICKEN SKEWERS W/ PEANUT SATAY SAUCE

MAKES: 10 Portions
CHILLI: 2 Medium

STREET FOOD FLAVOUR: Burmese Lime Leaf & Lemongrass Paste - Satay Paste

Lemongrass chicken skewers, coconut peanut sauce, garnish

INGREDIENTS

200g Street Food Burmese Lime Leaf & Lemongrass Paste
1kg diced chicken thighs

Peanut Sauce

225g Street Food Satay Paste
225g coconut milk
Diced cucumber and red onion to garnish

METHOD

1. Combine chicken and Burmese Lime Leaf & Lemongrass Paste ; mix well and leave to marinate overnight or at least 30mins. Thread chicken through 20 skewers. Oven grill until cooked.
2. For dressing, mix Satay Paste with coconut milk; reheat.
3. For each portion, serve 2 skewers with 3 Tbsp dressing and garnish.

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RECIPE BOOK
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