



CRAVE THAT, DO THIS!



5 POPULAR **ASIAN TAKE-OUT** FLAVOURS
YOU CAN MAKE TONIGHT!

This isn't a recipe guide.

It's how take-out becomes something you can make. With each combination something shifts. You stop looking at food and thinking...

"I'll just order it."

And start thinking...

"I can probably make that."

You might cook it. You might still order in. But now, you have a choice.

What Really Matters is This:

You go from defaulting to take-out...to knowing how to create it. In your own kitchen.

The Payoff?

Less: "Should I just order-in?"

More: "I know exactly what to do when I crave that."

How To Use This

At the bottom of each page, choose your level:

Cook It Order-It Try Your Own Spin

Then follow it. Even if your choice is ordering in. Because knowing what good tastes like is where this starts.

Don't overthink this. Just pick one. **They are easier than you think!**

CRAVE: PINEAPPLE PORK

Do This: Make Lettuce Wraps

FLAVOUR CODE: Spicy Street Style

THE MOVE

Mix cooked ground pork with
¼ cup Hoisin Sauce
1 tsp. Rice Wine Vinegar
½ cup diced pineapple
1 tbsp. chopped cilantro
Pinch red pepper flakes

THE PAYOFF

Spicy Thai street food made by you!

What Would You Do? →
Don't overthink it. Pick one.

Cook It

Order-It

Try Your Own Spin

See it made: [EP#1](#)

CRAVE: AUTHENTIC INDONESIAN FLAVOR

Do This: Make Sweet Soy Sauce (2 ingredients)

FLAVOUR CODE: Classic Take-Out

THE MOVE (5 MIN)

Simmer equal parts soy sauce + brown sugar until thick and glossy.

THE PAYOFF

That deep, sweet-savory flavor you only get from take-out satay (see next page.)

What Would You Do? →
Don't overthink it. Pick one.

Cook It

Order-It

Try Your Own Spin

See it made: [EP#72](#)

CRAVE: CHICKEN SATAY

Do This: Use Sweet Soy Sauce

FLAVOUR CODE: Classic Take-Out

THE MOVE (2 MIN)

Make Marinade:

½ cup coconut milk

¼ cup sweet soy sauce

½ tsp. garlic powder

THE PAYOFF

Marinate chicken overnight for the most flavorful chicken satay you've ever grilled. Drizzle sweet soy on top before serving. That's the difference.

What Would You Do? →
Don't overthink it. Pick one.

Cook It

Order-It

Try Your Own Spin

See it made: [EP#73](#)

CRAVE: A SIDE FOR YOUR SATAY

Do This: Make a classic Acar

FLAVOUR CODE: Clean and Bright

THE MOVE

Marinate cucumber, carrots and red onion in:
¼ cup white vinegar
2 tbsp. sugar
½ tsp. salt

THE PAYOFF

Serve with chicken satay and rice to make ALL the food on the plate pop with flavour!

What Would You Do? →
Don't overthink it. Pick one.

Cook It

Order-It

Try Your Own Spin

See it made: [EP#74](#)

CRAVE: PEANUT CHICKEN NOODLES

Do This: Make a Simple Peanut Sauce

FLAVOUR CODE: Minimum Effort, Maximum Flavour

THE MOVE

Mix equal parts peanut butter with soy sauce. Use a ladle of cooking water from noodles to thin it.

THE PAYOFF

The easiest peanut sauce for noodles you'll ever make.

What Would You Do? →
Don't overthink it. Pick one.

Cook It

Order-It

Try Your Own Spin

See it made: [EP#10](#)

That Was Just The First Five.

There are 5+ more.

I say plus because I continually add what works. And, they might be the better half.

Same idea. Same format. One crave, one move, one payoff.

Not complicated to make at home.

Get The Next 5+ Free

No waiting. Sign up and they land in your inbox today.

shouldicookit.com/next

Don't overthink it. Just sign up and use tonight!