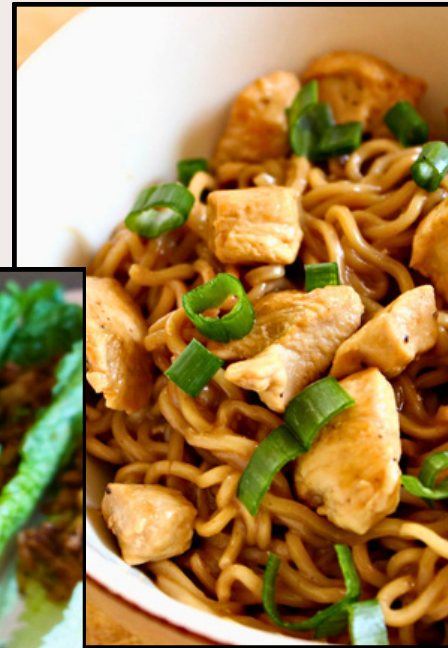


**CRAVE THAT, TRY THIS!**



**5 EASY ASIAN TAKE-OUT FLAVOURS FOR NIGHTS YOU'D ORDER-IN...BUT DON'T**

6-Ingredients (or less)

## Them: You can't make Asian-takeout at home.

You: Learns 5 easy moves to make it at home.

**But to go from defaulting to ordering-in...**we need to reframe how we look at our options: Cook it or order in. Both are right. Both teach you something.

There's no wrong turn.

After 70+ episodes, I've learned two things hold true every single time:

1. Cook It: and you expand your comfort zone, no matter the result.
2. Order In: and you discover new flavours worth chasing.

Either way, it's all an adventure.

At the bottom of **each page** below, circle your next action:

 Cook It  Order-It  Try Your Own Spin

Then follow it. Even if your choice is ordering in, think about how you might make it yourself after each bite. Because that's where this starts.

And, if you decide to "Cook It", **it's easier than you think.**

# CRAVE: Spicy Street Food

Try This! Hoisin Flavoured Pork

## THE MOVE

Mix cooked ground pork or chicken with

¼ cup Hoisin Sauce

1 tsp. Rice Wine Vinegar

½ cup diced pineapple

1 tbsp. chopped cilantro

Pinch red pepper flakes

## THE PAYOFF

Serve in a crisp lettuce leaf to recreate Spicy Thai street food made by you!

Pick One →  Cook It  Order-It  Try Your Own Spin

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

## CRAVE: Classic Take-Out

Try This! Soy Sauce + Brown Sugar

### THE MOVE (5 MIN)

Simmer equal parts soy sauce + brown sugar until thick and glossy to make Sweet Soy Sauce.

### THE PAYOFF

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

Pick One →  Cook It  Order-It  Try Your Own Spin

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

## CRAVE: CLASSIC SATAY

**Try This!** Sweet Soy Sauce In Marinade + Drizzling

### 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.

Pick One →  Cook It  Order-It  Try Your Own Spin

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

## CRAVE: SHARP & BRIGHT FLAVOUR

**Try This!** Acar (a side for your satay)

### 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. It will make ALL the food on the plate pop with flavour!

Pick One →  Cook It  Order-It  Try Your Own Spin

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

# CRAVE: MIN EFFORT, MAX FLAVOUR

Try This! Peanut Butter + Soy Sauce

## 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.

Pick One →  Cook It  Order-It  Try Your Own Spin

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

## Did you try one of the 5 Asian Take-Out Flavours?

There are 5 more waiting for you!

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

### **Get Them Now**

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

[shouldicookit.com/next](https://shouldicookit.com/next)

P.S Stay curious, the clues are everywhere. When you “cook it” you start noticing what works, what to adjust, and where to go next!