



### **Pad Thai**

4oz Dry Rice Noodle, 1 oz bean sprouts, 1 Pc Green onion, 2 oz Snow Peas, 2T Veg. Oil, 1 Med. Egg, 1 T. Fish Sauce, Juice Of ½ Lime, 2T. Chaing Mai Sauce, 1 T. Crushed peanuts, 1 tsp. Chopped Cilantro

Pre-soak noodles in warm water for ½ hour

Heat oil in wok. Add egg stirring quickly. Before completely cooked, add noodles, snow peas & peanuts. Stir until noodles wilt (45 Sec - 1 Min.).

Mix Fish sauce, Lime juice & Chaing Mai Sauce together & add to wok. Add Sprouts, Cilantro & Green onions.

Splash of water if needed to moisten slightly. ENJOY!! Note: any meat, fish, seafood, tofu and vegetable can be added. Cook half way before adding noodles.

### **Baked Asian Chicken**

4 chicken legs & 4 chicken thighs ( about 4 lbs)

½ Cup Dark Hoisin Sauce

¼ Cup Signature Sauce

2 cloves Garlic, Minced

2 Tbsp each, Rice Vinegar & Soy Sauce

Combine all ingredients in bowl. Remove skin from chicken & toss in mixture. Place in parchment lined baking pan. Bake in 400F (200C) oven for 30 minutes. Stir around in sauce again & bake about 25 minutes or until juice runs clear.

Note: This recipe can be doubled, tripled and stored in fridge.

It is awesome on pork, turkey and vegetables. Try it in a stir fry with cashews!

### **Chipotle Sweet Potatoes**

Peel and cut into slices or chunks. Toss with 2/3 parts Chipotle Sauce, 1/3 part Olive Oil, salt and pepper. Spread onto parchment lined baking sheet; bake 350 for 20-30 min.until soft. Serve warm or toss with a little balsamic or cider vinegar to make into a salad. Garnish with chopped cilantro or parsley.

### **Chipotle Sweet Potato Quesadillas**

leftover sweet potato  
Grated Zucchini and carrot  
Shredded kale  
grated cheddar

Chopped Cilantro(optional)

Mash leftover sweet potatoes. Spread onto tortilla of choice, top with grated vegetable, cheese and chopped cilantro.

Place tortilla on top; fry until browned, flip. Cook until golden. Cut into triangles.

Serve with your favorite salsa, sour cream or yogurt.