



Favourite Recipes

Oh, those summer nights! You know, the ones where your sun kissed skin is glowing from the day's rays, so you remain the perfect temperature even when it starts to cool.

Oh, those summer nights, you know, the ones where the sun never seems to sleep, and the wind is warm blanket.

Oh, those summer nights, you know, the ones where you plan a potluck dinner with your friends and the smell of Bar-B-Q over takes you with nostalgia.

Who doesn't love a summer night?! I'm sharing my 3 favourite recipes from Chrissy Teigen's *Cravings - Hungry for More*, so you can enjoy those nights even *more*.

1. Carrot Coconut Soup

In a medium-large pot, heat the butter over medium heat. Add onions and pepper; cook. Then add carrots and cook 20 minutes. Add broth, coconut milk, lemongrass, and ginger. Bring to a boil, reduce the heat to a very low simmer, cover (leave lid cracked) walk away for 40 minutes. Stir in the sweet chili sauce, remove from the heat, and let cool slightly. Remove and discard the lemongrass. Blend the soup with a hand blender. Serves 4.

4 tablespoons butter
1 small onion, chopped
Kosher salt
½ teaspoon freshly ground black pepper
1 pound carrots, chopped
2 cups low-sodium chicken or vegetable broth
1 can full-fat coconut milk
1 stalk fresh lemongrass, trimmed
1 teaspoon finely grated fresh ginger
2 tablespoons Thai sweet chili sauce
Chili Oil and/or Crispy Shallots
Cilantro, for garnish

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2. Asian Pear & Avocado Salad

Mix Together in a Large Bowl

8 cups mixed greens of your choice
½ cup fresh regular or Thai basil leaves (torn)
1 crisp Asian pear or very firm regular pear, cored and thinly sliced
½ red onion, thinly sliced
1 firm-ripe avocado peeled and sliced
½ cup sliced almonds, lightly toasted

Sesame Ginger Dressing

Combine & Blend

½ cup mayonnaise
½ cup peanut oil
2 tablespoons sesame oil
1 tablespoon fresh lime juice
2 teaspoons sugar
1 teaspoon Sriracha or more to taste
1 teaspoon kosher salt
½ inch piece fresh ginger, peeled

1 clove garlic, peeled

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3. Crispy Coconut Chicken Tenders with Pineapple Chili Sauce

[for the chicken marinade]

In a large bowl, whisk together ingredients, add the chicken. Refrigerate from 30 min – 4 hrs.

½ cup Thai sweet chili sauce

¼ cup full-fat coconut milk, shaken

¼ cup pineapple juice (drained from a small can of crushed pineapple)

Grated zest and juice of 1 lime

3 cloves garlics, minced

½ teaspoon kosher salt

1 ½ pounds chicken tenders

[for the sweet chili pineapple sauce]

Stir together in a small bowl

¼ cup Thai sweet chili sauce

¼ cup canned crushed pineapple

Grated zest and juice of 1 lime

½ clove garlic, finely minced

½ teaspoon Sriracha

[for breading and frying]

Remove chicken from marinade.

Set up three shallow bowls 1. cornstarch, 2. beaten eggs, 3. coconut, panko, cayenne, and 1 teaspoon salt and some black pepper. Dip the chicken in bowls, 1, 2, and then 3. Place chicken on skillet (medium high) with ¼ inch of oil. Add more oil to the pan between batches.

1 ½ cups cornstarch (or flour if you don't have any cornstarch)

3 eggs

1 ½ cups unsweetened shredded coconut

2/3 cup panko bread crumbs

½ teaspoon cayenne pepper

Kosher salt and freshly ground black pepper

Vegetable oil, for shallow-frying

Happy summer nights. Enjoy!