



# LET ME COOK

Learn about cooking

## ABOUT US

This company is called Let Me Cook and is known as LMC, which was founded in 2019. LMC has been operating as a cooking training center for almost 5 years and also publishes magazines on how to cook. In spite of being a relatively new local business, this center has gained a lot of recognition among the cooking guidance industry.



## Egg Fried Rice

**Ingredient:** Cold rice, Egg, Cooking oil, Salt and soy sauce, green onion

### Cooking Method

Now let's get going! Add chopped green onions and a touch of salt to the well-beaten eggs. Put aside. Cut green onions on the diagonal by a small amount. One tablespoon of frying oil should be added to a wok or skillet and swirled to coat. Heat over high heat. Scramble the beaten eggs in the wok after adding them. Once the eggs are cooked through, mix in the chilled jasmine rice and the remaining 2 teaspoons of cooking oil. My favorite way to prepare fried rice is using cold, day-old jasmine rice. Its fluffy texture and lovely scent help it maintain its form when cooking. After breaking up the rice, combine it with the eggs. Pour soy sauce around the wok's edge, allowing it to burn a little bit to provide a smoky, umami taste. Season to taste and thoroughly combine all ingredients. If necessary, lower the heat to a low setting. After removing the heat source, mix in the green onions. Enjoy your food!



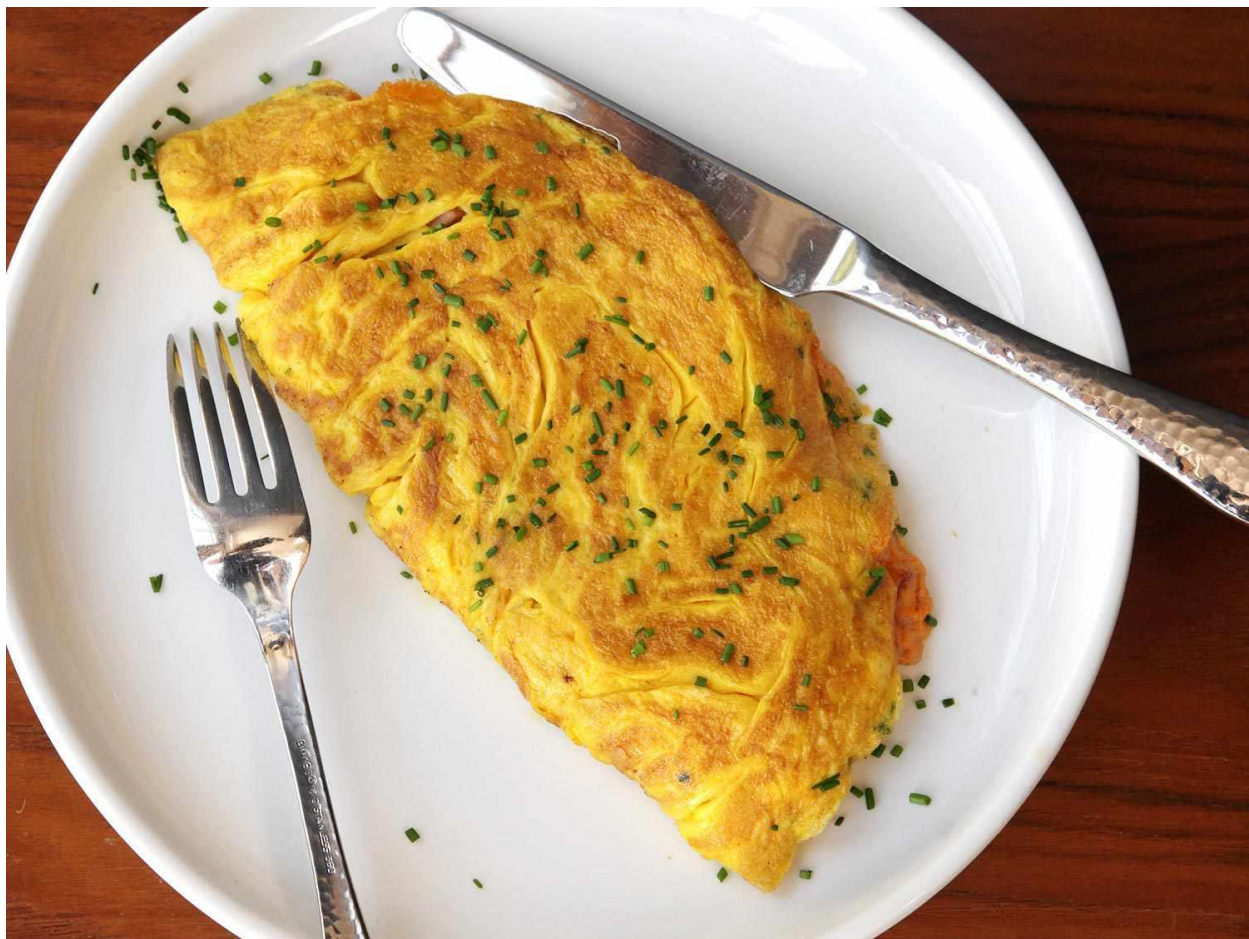
## Spaghetti & meatballs

**Ingredient:** Spaghetti Noodles, Lean Ground Beef, Egg, Breadcrumbs, Garlic, Grated Parmesan Cheese, Italian seasoning, Salt and Pepper, Olive Oil, Marinara Sauce (tomato-based sauce)

### Cooking Method

Now let's get going! Ground beef, egg, breadcrumbs, parmesan cheese, garlic, Italian seasoning, salt, and pepper should all be combined in a big bowl. The components should be fully combined and moisturized after being well mixed with your hands. Warm up some olive oil in a big, deep pan. In the skillet, place the meatballs. The meatballs should be seared until browned all over. Gently mix the meatballs and marinara together in the skillet. The meatballs should be simmered in the sauce until it thickens, so reduce the heat to low and cover the skillet. To serve, carefully coat the perfectly cooked spaghetti noodles into the sauce after adding them to the meatball mixture. Enjoy your food!





## **American Omelet**

**Ingredient:** 3 large eggs, Unsalted butter, Olive oil, Cheese, Diced peppers, Ham

### **Cooking Method**

Now let's get going! Break the eggs into a little bowl and add some salt to taste. Using a fork, thoroughly combine the yolks and whites of the eggs. A 10-inch nonstick skillet should be warmed for a few minutes over medium heat. Incorporate the butter and olive oil. Coat the sides and bottom of the pan by swirling it around. After the butter has melted, transfer the eggs to the middle of the pan and use a silicone spatula to whisk rapidly for five seconds. When curds start to develop, raise the pan and tilt it so that any extra liquid falls into the pan instead of on top of the curds. Add cheese and other toppings (don't overdo it) to the eggs while they're still moist. Until a crust develops along the edge, leave it alone. Make sure the omelets are loose by giving the pan a gentle shake, and then use a spatula to turn one side over the other to form a half-moon. After transferring to a heated platter, serve right away. Enjoy your food!



## Pad Thai

**Ingredient:** Boneless skinless chicken breast, large/jumbo peeled & deveined shrimp, pressed/fried/extra firm tofu, shallot, Thai preserved sweet radish, garlic chives, beansprouts, roasted peanuts, eggs, cooking oil, lime wedges, fish sauce, palm sugar, tamarind concentrate, cold water, Thai sriracha or dried Thai chili powder, semi-fresh rice sticks or dried rice sticks

### Cooking Method

Now let's get going! After soaking dried rice sticks in warm water for ten to fifteen minutes to soften them, drain well. Ignore these steps if you are using semi-fresh noodles. Finely chop the shallots and retain the delicious radish. Chop the tofu into bite-sized chunks and slice the chives into 2-inch lengths. Finely chop the roasted peanuts. Place every veggie aside. All the sauce components should be combined in a bowl and

thoroughly mixed until the sugar and tamarind are dissolved. One tablespoon of cooking oil is added to a wok that has been heated on high. Add the prawns and chicken that have been sliced. Cook for 1 minute on each side, or until they are 3/4 done and have golden edges. Take out of the wok and place aside. Add 1 tablespoon of frying oil to the same pan, then add the tofu and cook for 1 to 2 minutes, or until the edges turn brown. Cook the extra-firm tofu for a short while longer to produce more of an exterior peel that is hardened, which will keep it from breaking. Add the radish and chopped shallots. Everything should be stir-fried for one to two minutes. Add the previously prepared sauce and noodles.

For two to three minutes, or until the noodle sauce is fully absorbed and there is no longer any liquid in the wok, stir-fry. Two teaspoons at a time, add extra water if your noodles are cooking slowly. Add 1 tablespoon of oil at a time if your noodles are sticking together too much. To create space for the eggs, push everything to the side of the wok. Pour in a little additional oil and immediately crack two eggs into the pan. But don't scramble them just yet; let them cook halfway. After that, crack the yolks and begin to scramble. You'll get delicious egg bits in this manner. Now toss and combine the noodles and scrambled eggs together. Add the prawns, chicken, peanuts, garlic, chives, and bean sprouts now. Mix everything for around 60 seconds. Take off the stove and place on a platter. If desired, garnish with more fresh bean sprouts, chopped peanuts, garlic chives, powdered sugar, and lime. Enjoy your food!





## Indonesian Satay

**Ingredient:** Lemon juice, Vegetable oil, Ground cumin, White sugar, Chunky peanut butter, Tomato sauce, Soy sauce, Ground black pepper, Peanut oil, Skinless boneless chicken breast halves, Minced onion, Garlic, Water, Skewers

### Cooking Method

Now let's get going! Combine the peanut oil, soy sauce, tomato sauce, cumin, black pepper, and garlic in a bowl. Stir to coat the chicken after adding it to the mixture. Don't leave it overnight, but cover and let it marinate in the fridge for at least 15 minutes. The meat will get overly black as a result. Set the grill's temperature to high. In a skillet over medium heat, heat the vegetable oil and softly cook the onion and garlic until they become browned. Stir in sugar, soy sauce, peanut butter, and water. Cook and stir until thoroughly combined. Take off the heat, stir in the lemon juice, and reserve. Give the grill grate a little oil. After the chicken is skewered, remove the marinade. The chicken should be cooked through after about 5 minutes on each side of the skewers. Accompany with the peanut sauce. Enjoy your food!



## **Cheeseburger**

**Ingredient:** Ground beef, Dijon mustard, Dill pickle relish, Mayonnaise, Ketchup, Kosher salt, freshly ground black pepper, Canola oil, American cheese, Hamburger buns, Romaine or shredded lettuce, Sliced tomato, Sliced red onion, Dill pickle chips

## **Cooking Method**

Now let's get going! Regarding Burger Sauce Mix the mayonnaise, ketchup, Dijon mustard, and dill pickle relish in a small bowl and put it aside. Beef, one and a half teaspoons of salt, and one and a half teaspoons pepper should all be combined in a big basin. Stir well with a wooden spoon or clean hands. Gently shape into six hamburger bun-sized, one-inch-thick patties. In a large cast-iron skillet, heat canola oil over medium-high heat. Add the patties and cook for 3 to 5 minutes on each side, or until lightly charred and done. Top with cheese. Top with chosen toppings and put promptly on buns of hamburger using Burger Sauce. Enjoy your food!