

# The Asian Takeout Cookbook

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If you've ever been enjoying your favorite takeout food and thought, "I can do this," then this cookbook is for you. Once you try a few, you'll realize how easy it can be to make a copycat favorite at home. Read on to get started!



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## Skillet Sesame Chicken

Sweet, salty, nutty and comforting, this sesame chicken is cooked to a crisp, golden-brown finish. Pair with broccoli and rice for a quick, hearty weeknight meal.



**Total Time**  
30 mins

**Prep**  
5 mins

**Cook**  
25 mins



**Yield**  
4 servings

### Ingredients

1/4 cup brown sugar  
4 tablespoons soy sauce  
2 tablespoons sesame seeds (toasted)  
2 garlic cloves (minced)  
1 large egg  
2 tablespoons cornstarch  
2 chicken breasts (cut into bite-size pieces)  
2 tablespoons sesame oil  
Optional: 2 cups rice  
Optional: 1 cup broccoli (steamed)  
Garnish: more sesame seeds and scallions

### Steps

1. Gather the ingredients.
2. To make the stir-fry sauce, whisk together the brown sugar, soy sauce, sesame seeds, and garlic in a bowl.
3. Next, in another bowl, whisk together the egg and cornstarch.
4. Add the chopped chicken breasts to the egg and cornstarch mixture and stir to coat.
5. Warm the sesame oil in a skillet over medium-high heat.
6. Add the coated chicken and stir-fry until it's lightly browned and cooked through; then turn the heat down to medium-low.
7. Give the sauce a quick stir and add it to the skillet with the chicken.
8. Stir-fry for about 5 minutes, until the sauce evenly coats the chicken and is thickened.
9. Serve over rice with some steamed broccoli, additional toasted sesame seeds, and scallions for garnish.
10. Enjoy!



## Easy Homemade Chicken Pad Thai

A faster, easier version of pad thai, this yummy dish will leave you craving more. The key to perfect pad thai is in the noodles — learn how to get them perfectly chewy with this recipe.



**Total Time**  
80 mins

**Prep**  
20 mins

**Cook**  
60 mins



**Yield**  
6 servings

### Ingredients

3/4 pound boneless chicken thigh (or breast, cut into small pieces or strips)

1 1/2 tablespoon soy sauce

#### For the Pad Thai Sauce (Without Tamarind)

1/3 cup good-tasting chicken stock

3 tablespoons rice vinegar (or substitute white vinegar)

1 tablespoons lime juice

3 to 4 tablespoons brown sugar

2 tablespoons fish sauce

1 tablespoon soy sauce

1/8 teaspoon white pepper

#### For the Pad Thai Dish

9 ounces pad Thai rice noodles

2 tablespoon vegetable oil

4 cloves garlic (minced)

1 fresh red chili (or green chili, sliced)

1 thumb-size piece galangal (or ginger, grated)

4 green onions (sliced)

1 egg

2 to 3 cups bean sprouts

1 fresh lime (sliced into wedges)

1/3 cup dry-roasted unsalted peanuts (or cashews, ground or roughly chopped with a knife)

### Steps

1. Gather the ingredients.
2. Place prepared chicken in a bowl and toss with 1 1/2 tablespoons soy sauce. Set aside.
3. Combine pad Thai sauce ingredients together in a cup, stirring well to dissolve sugar. Note that this sauce needs to taste sweet first, followed by sour and then salty to create good pad Thai. Set aside.



#### Steps Continued

4. Bring a large pot of water to boil. Dunk in rice noodles and switch off the heat. Allow noodles to soak approximately 6 minutes, or until soft enough to bend easily, but still firm and “undercooked” by regular standards (this is the key to good pad Thai, so be sure not to over-soak or boil the noodles. They will finish cooking later).
5. Drain and rinse noodles briefly with cold water to keep from sticking. Set aside.
6. Heat a wok or large frying pan over medium-high heat. Drizzle in the oil and swirl around, then add the garlic, chili, galangal/ginger, and half of the green onion (or just the white parts), reserving remaining for later. Stir-fry 1 minute to release the fragrance.
7. Add chicken and stir-fry 3 to 4 minutes, or until cooked. If pan becomes dry, add 1 to 2 tablespoons of the pad Thai sauce, just enough to keep ingredients frying nicely.
8. Push ingredients aside and crack an egg into the center of the pan. Stir quickly to scramble, then combine with other ingredients.
9. Add prepared noodles plus 3 to 4 tablespoons of the pad Thai sauce. Using two utensils, lift and turn noodles to stir-fry and combine with other ingredients. Continue frying in this way, adding more of the sauce every minute or two, until all sauce has been added and the noodles are chewy-delicious and a little bit sticky (8 to 10 minutes). When sauce has been absorbed and noodles are cooked, fold in the bean sprouts (you want them to stay crispy).
10. Remove from heat and taste-test, adding more fish sauce until desired taste is achieved. If you like your pad Thai a bit on the salty side, we recommend adding 1 to 2 tablespoons fish sauce.
11. For those who like it extra spicy, serve with Thai chili sauce on the side, and enjoy!



## Korean Dumplings

Stuff these little dumplings with a mixture of meat and/or vegetables, and deep-fry, boil, pan-fry or bake in the oven.



**Total Time**  
30 mins

**Prep**  
30 mins

**Cook**  
0 mins



**Yield**  
6 servings

### Ingredients

1 pound lean ground beef (or pork)

1 onion (finely chopped)

1 cup cabbage (about 1/2 of a small cabbage head, finely chopped and parboiled)

1/2 cup tofu (1 cake, chopped)

4 ounces mung bean noodles (or sweet potato noodles, soaked, and then chopped)

3 cloves garlic (finely chopped)

1 tablespoon sesame oil

2 tablespoons soy sauce

1 teaspoon salt

1 teaspoon pepper

1 package circular mandoo wrappers (or Japanese gyoza or Chinese wonton wrappers)

### Steps

1. Gather the ingredients.
2. In a large mixing bowl, gently combine ground beef or ground pork, onion, cabbage, tofu, and noodles.
3. In a separate small bowl, combine garlic, sesame oil, soy sauce, salt, and pepper.
4. Pour seasoning mixture over meat and vegetables and mix with hands to combine.
5. Place about 1 tablespoon of filling in the center of dumpling wrapper.
6. Dip your finger in water and wet the perimeter of half of the wrapper.
7. Fold the wrapper in half, pressing to seal and then crimp the edges. Repeat until the filling is gone.
8. You can steam, boil, fry, or sauté the dumplings as you wish.
9. Serve with basic dipping sauce or a spicy sauce.
10. Enjoy!



## Katsudon Pork Cutlet Rice Bowl

Whether you're looking for a new way to prepare pork chops, a simple Japanese meal, or just a quick and easy dinner on a busy day, you can't go wrong with this crunchy, flavorful recipe.



**Total Time**  
50 mins

**Prep**  
30 mins

**Cook**  
20 mins



**Yield**  
4 servings

### Ingredients

2 center-cut,  
boneless pork chops  
(pounded down to a  
centimeter thick)

Salt

Pepper

2 eggs (beaten,  
divided)

Flour (for dusting)

1 cup panko

Oil (for frying)

1 onion (thinly  
sliced)

1 1/4 cup dashi soup  
stock

1/3 cup soy sauce

2 tablespoon mirin

1 tablespoon sugar

4 cups Japanese  
steamed rice

### Steps

1. Gather the ingredients.
2. Season the pounded pork chops with salt and pepper.
3. Dust with a light, even coating of flour.
4. In one shallow bowl, beat 1 egg. Put the panko into another shallow bowl.
5. Add a thin, even layer of oil to a cast iron pan or skillet over medium heat. The oil is ready when you throw a panko breadcrumb into the oil and it sizzles.
6. Dip the pork into the egg to coat.
7. Transfer the pork to the panko and press it evenly into the meat to get a good coating.
8. Carefully lay the pork chops in the hot oil and cook for 5 to 6 minutes on one side, until golden brown.
9. Flip and cook the other side for another 5 to 6 minutes.
10. Drain on a plate lined with a paper towel.
11. Slice your tonkatsu into pieces.
12. Put the dashi soup stock in a pan and cook on medium heat.



### Steps Continued

13. Add soy sauce, mirin, and sugar to the soup and bring to a boil. Stop the heat.
14. To cook 1 serving of katsudon, put one-quarter of the soup in a small skillet and add one-quarter of onion slices in the soup and simmer for a few minutes on medium heat.
15. Add 1 serving of tonkatsu pieces to the pan and simmer on low heat for a few minutes.
16. Beat an egg in a bowl. Bring the soup to a boil over medium heat, then pour the egg over tonkatsu and onion.
17. Turn the heat down to low and put on a lid.
18. Turn off the heat.
19. Serve 1 serving of steamed rice in a large rice bowl, then place the simmered tonkatsu on top of the rice. Repeat the process.
20. Enjoy!



## Korean BBQ Chicken Wings

The key to these Korean barbecue chicken wings is cooking the wings twice—browning them in a pan, then roasting them in the oven to crispy, sweet and savory perfection.

**Total Time**

4 hrs  
30 mins

**Prep**

3 hrs  
10 mins

**Cook**

75 mins

**Yield**

4 servings

### Ingredients

- 1-inch piece of fresh ginger (minced)
- 2 teaspoons sesame oil
- 6 tablespoons soy sauce
- 3 tablespoons sugar
- 3 tablespoons honey
- 5 cloves garlic (minced)
- 1/2 small onion (minced)
- 1 tablespoon red pepper paste (kochujang)
- 2 pounds chicken wings and drumettes

### Steps

1. Gather the ingredients.
2. Mix all ingredients, except the chicken, together for the sauce.
3. Marinate chicken for at least an hour in the sauce (a few hours is better).
4. Preheat oven to 400 F.
5. In a heated pan on the stove, brown the chicken on all sides, reserving the marinade for later.
6. Transfer chicken wings and drumsticks to a shallow roasting pan, pouring sauce over pieces.
7. Put chicken into the preheated oven and cook for a total of 40 to 50 minutes. Turn once during cooking, covering with more sauce if needed.
8. Serve and enjoy!

# Authentic Thai Satay

There's satay, and then there's real satay. If you've never had the authentic version, you'll fall in love with the succulent flavors of these delicious Thai skewers.



**Total Time**  
65 mins

**Prep**  
50 mins

**Cook**  
15 mins



**Yield**  
2 to 4 servings

## Ingredients

### For the Marinade

- 1/4 cup minced lemongrass
- 2 shallots (or 1/4 onion, sliced)
- 4 cloves garlic
- 1 to 2 fresh red chiles (sliced, or 1/2 teaspoon to 1 teaspoon cayenne pepper, to taste)
- 1 thumb-size piece galangal (or ginger, thinly sliced)
- 1/2 teaspoon turmeric
- 2 tablespoons ground coriander
- 2 teaspoons cumin
- 3 tablespoons dark soy sauce
- 3 tablespoons fish sauce

6 tablespoons brown sugar (you need all of this)

2 tablespoons vegetable oil

### For the Salmon

2 beef steaks (or 8 boneless chicken thighs, cut into small, thin pieces)

1 package wooden skewers

## Steps

1. Gather ingredients.
2. Make the marinade by placing the lemongrass, shallots, garlic, chiles, galangal or ginger, turmeric, coriander, cumin, soy sauce, fish sauce, brown sugar, and oil in a food processor or chopper. Process well.
3. Taste-test the marinade. You should taste sweet, spicy, and salty. In order for the satay to taste its best, the strongest flavors should be sweet and salty. Add more sugar or more fish sauce (in place of salt) to adjust the taste. You also can add more chile if you want it spicier.
4. Cut beef or chicken into small pieces or strips—thinner is better.
5. Place in a bowl and pour the marinade over. Stir well to combine. Allow at least 2 hours for marinating, or longer (up to 24 hours).



#### Steps Continued

6. When ready to cook, thread meat onto the skewers. Fill up to 3/4 of the skewer, leaving the lower half empty so that the person grilling has a “handle” to easily turn the satay.
7. Grill the satay, basting the first time you turn it with a little of the leftover marinade from the bowl. Depending on how thin your meat is, the satay should be done in 10 to 20 minutes.
8. Serve with Thai jasmine rice and Thai peanut sauce for dipping. For extra special occasions, serve with Thai coconut rice.





# Murgh Makhani: Indian Butter Chicken

This recipe for butter chicken is the real deal. Don't let the ingredient list intimidate you — these are all commonly used ingredients in Indian cooking, great to keep in the pantry.



**Total Time**  
105 mins

**Prep**  
60 mins

**Cook**  
45 mins



**Yield**  
6 servings

## Ingredients

### For the Marinade

2 1/4 pounds  
boneless chicken  
(skin removed)

1 lime (or lemon,  
juiced)

Salt (to taste)

1 teaspoon red chili  
powder (adjust to  
suit your taste)

### For the Second Marinade

1 cup fresh  
unsweetened yogurt  
(must not be sour)

2 teaspoons ground  
coriander

1 teaspoon ground  
cumin

1/4 teaspoon ground  
turmeric

## For Cooking

3 tablespoons vegetable oil (or canola or sunflower  
cooking oil)

2 onions (chopped finely)

2 teaspoons garlic paste

1 teaspoon ginger paste

1 (14-ounce) can chopped tomatoes (ground into a  
smooth paste in a food processor)

2 cups chicken stock

2 tablespoons kasuri methi (dried fenugreek leaves)

3 tablespoons butter

Garnish: coriander (cilantro) leaves

### For the Spice Powder

6 cloves

8 to 10 peppercorns

1-inch stick cinnamon

2 bay leaves

8 to 10 almonds

Seeds from 3 to 4 pods cardamom



## Steps

### Marinate the Chicken for the First Time

1. Mix the chicken, lime juice, salt, and red chili powder in a large, nonmetallic bowl.
2. Cover and allow to marinate for 1 hour.

### For the Spice Powder

1. Mix the chicken, lime juice, salt, and red chili powder in a large, nonmetallic bowl.
2. Cover and allow to marinate for 1 hour.

### Marinate the Chicken for the Second Time

1. Mix the yogurt, spice powder (from the previous step), ground coriander, cumin, and turmeric and add them to the marinated chicken.
2. Cover and allow to marinate for 1 more hour.

### Cook the Chicken

1. Heat the oil in a deep pan over medium heat. When hot, add the onions. Fry until pale golden brown in color and then add the ginger and garlic pastes. Fry for another minute.
2. Add the chicken (reserving the marinade) and fry until chicken turns opaque and the flesh goes from pink to whitish in color.
3. Now add the ground tomatoes, chicken stock, kasuri methi, and the reserved yogurt-spice marinade to the chicken.
4. Cook until the chicken is tender and the gravy is reduced to half its original volume.
5. Melt the butter in another small pan and then pour it over the chicken.
6. Garnish with coriander leaves and serve with naan and kaali daal.



# Kimchi Bokumbap: Kimchi Fried Rice

Kimchi fried rice makes a simple meal that showcases two of the most important ingredients in Korean cuisine: rice and kimchi. This humble meal is typically enjoyed at home, topped with a fried egg, but some casual Korean eateries feature it as well.

**Total Time**

20 mins

**Prep**

5 mins

**Cook**

15 mins

**Yield**

4 servings

**Ingredients**

1 cup kimchi  
(preferably the kind  
made with Napa  
cabbage; drained  
and chopped)

1/2 sweet onion  
(chopped)

1 tablespoon garlic  
(finely chopped)

1 tablespoon soy  
sauce

1 tablespoon  
unsalted butter or  
oil (divided)

1/3 cup thinly sliced  
beef

3 cups rice (cooked)

Salt (to taste)

4 fried eggs

**Steps**

1. Gather the ingredients.
2. Sauté kimchi and onion in a lightly greased large pan over medium heat for a few minutes.
3. When vegetables begin to look transparent, add garlic, soy sauce, and 1/2 tablespoon of the butter; sauté for another 2 to 3 minutes.
4. Add the meat and continue to sauté until meat is cooked.
5. Turn heat off, but keep the pan on the burner.
6. Add the cooked rice and the rest of the butter, mixing to combine.
7. Salt to taste and top each serving with a fried egg.
8. Enjoy!



## Ingredients

4 pork chops (boneless, center-cut)  
2 stalks lemongrass  
2 tablespoons fish sauce  
3 tablespoons hoisin sauce  
1 teaspoon white vinegar  
2 tablespoons sugar  
1 teaspoon salt  
1/2 teaspoon ground black pepper  
1 clove garlic (minced)  
1/4 cup oil for frying  
garnish: chopped scallions or chives

## Steps

1. Gather ingredients.
2. Place pork chops in a shallow bowl or a plastic bag. Make sure either is large enough to fit the marinade as well.
3. Peel the outer coarse layers of the lemongrass away. After removing the root, finely chop the bottom third of each stalk.
4. Whisk together the fish sauce, hoisin sauce, vinegar, sugar, salt, black pepper, and minced garlic with the lemongrass. Whisk in a tablespoon of water as well.
5. Pour the marinade over the pork chops. Cover with plastic wrap and allow them to marinate for thirty minutes in the refrigerator.
6. Fry on one side until browned, about four minutes. Flip and continue frying on the second side until browned and cooked through. Add the rest of the marinade to the pan and allow it to reduce and thicken slightly.
7. Serve the pork chops immediately on top of rice or rice noodles with a sprinkle of scallions or chives.

# Vietnamese Pork Chops

Take your go-to weeknight protein to the next level with these mouthwatering Vietnamese pork chops. They're full of salty, sweet, and tangy flavors, which is elevated by the uniquely fragrant profile of the lemongrass.

**Total Time**

25 mins

**Prep**

10 mins

**Cook**

15 min

**Yield**

4 servings



## Ground Beef Wontons

Wontons can be folded in a number of ways, but a simple triangle is the easiest to make at home. This is especially convenient if you're making this recipe for a crowd.



**Total Time**  
45 mins

**Prep**  
30 mins

**Cook**  
15 mins



**Yield**  
40 wontons

### Ingredients

1 teaspoon olive oil

1 small onion  
(chopped, about 1/2 cup)

1 small celery stalk  
(chopped, about 1/4 cup)

1 teaspoon salt, or  
more to taste

1/8 teaspoon black  
pepper, or more to  
taste

1 pound extra lean  
ground beef

Cold water

1 (12-ounce)  
package wonton  
wrappers

2 to 3 cups canola  
oil (for frying)

### Steps

1. Gather the ingredients.
2. In a large pan, add olive oil and sauté chopped onions and celery until translucent. Lightly season with salt and pepper.
3. Add ground beef, season with salt and pepper, and sauté until browned and cooked through.
4. Line a mesh colander with paper towels and drain beef mixture for about 5 to 10 minutes to remove excess oil. This also allows the filling to cool prior to wrapping.
5. Prepare your work station with a small bowl of cold water, wonton wrappers, and a tray for the finished wontons.
6. Put a wonton wrapper on your work surface and place a heaping teaspoon of the meat mixture in the center of a wonton wrapper.
7. Dip your finger in the water and moisten two adjoining edges of the wonton.
8. Fold the dry edges over the meat mixture and seal with the moistened edges, pressing firmly and sealing the triangular-shaped wonton closed. (When sealing, try and minimize the amount of excess air inside the wonton. Air will cause the wonton to “puff up” when fried.)



#### Steps Continued

9. Repeat with more wontons until all of the mixture is used.
10. Heat canola oil in a medium pot on medium-high. The ideal frying temperature is about 375 F. If you do not have a thermometer, test the oil with a small piece of uncooked wonton wrapper and if the wrapper quickly bubbles and floats to the top then the oil is ready.
11. Fry no more than 4 wontons at a time so as not to crowd the pot. It only takes about 30 to 40 seconds on each side to fry the wontons to a golden color.
12. Remove wontons from the oil and drain on paper towels.
13. Serve once the wontons have cooled slightly, either with or without a dipping sauce.
14. Enjoy!

