

# **Annie's Simple Recipe Book**



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# Preface



I'm Annie, currently sophomore in college and obsessed with FOOD. Food is a necessary sustenance. Food is an art form. Food is happiness. Food is comfort. Food is everything.

Welcome to my recipe book! I am by all means not a professional chef, but I started cooking in middle school and gradually grew to love it so much that now I'm making a recipe book of my simple go-to recipes. I decided to write this book in an effort to organize and record my recipes for myself and others who want some inspiration. This book will consist of simple dishes I make often, and my layout of each recipe will consist of the ingredients, instructions, and tips. Recipes will range from my Taiwanese/Chinese heritage to the most American.

On another note, these recipes will only contain rough measurements (any specifics stated will also be rough measurements). Whenever I cook, I never measure out my ingredients because who has time to measure out every single thing?!?! Throwing things together is the way to go, and I call it "cooking on the fly". You want to add a cup of corn or you only want to add two kernels of corn? Go for it! You're the one who determines however much of an ingredient you want to satisfy your hunger and most importantly to make you happy.

I would like to thank Foodwishes, Byron Talbott, Cookingwithdog, HellthyJunkfood, and of course, my mom for fueling my inspirations. I plan to update this recipe book and add pictures to my recipes, so stay tuned for updates! Meanwhile, feel free to improvise and add on to my recipes while you're cooking because that's what making food is all about. Enjoy! :)

# Baked Potato Wedges

## Ingredients:

n number of potatoes  
2 Tbsp. vegetable oil, depends on n  
cayenne pepper  
rosemary  
garlic salt  
salt  
pepper

1. Preheat oven to 350 degrees F.
2. Peel and cut potatoes into wedges.
3. Soak potato wedges in cold water for 10 minutes.
4. Dry potato wedges with paper towels.
5. In a bowl, combine wedges, oil, and all dry ingredients to taste.
6. Toss wedges until every one is coated with oil & seasonings.
7. Place wedges on baking sheet and make sure none are touching.
8. Bake for ~ 20 - 30 min, until you can chew through the potato, but not crispy.
9. Flip the wedges.
10. Bake for another ~ 15 min, until they're more crispy.

## Tips:

Try this dish with sweet potatoes too! You'll be in for a pleasant surprise.

# Broccoli Grilled Cheese

## Ingredients:

2 slices of bread  
4 slices of cheddar cheese  
steamed broccoli, chopped

1. Heat oil in a pan.
2. Place slices of bread in pan and toast one side.
3. Flip the one bread slice over and place 2 slices of cheese on the toasted side.
4. Put the broccoli on the cheese.
5. Cover the broccoli with the rest of cheese slices.
6. Put other bread slice onto cheese with the toasted side down.
7. Flip sandwich until cheese is melted and bread is toasted.

## Tips:

Add extra cheese on the outside of the sandwich and cook until crispy to make an inside-out grilled cheese!

Replace broccoli with jalapeños for a zesty flavor.

Take out broccoli for just a regular grilled cheese.

Use sourdough bread for the extra lil' something.

# Fried Rice

## Ingredients:

steamed rice  
egg, whisked  
carrots, diced  
corn  
1 stalk green onion, chopped  
soy sauce  
sesame oil  
salt

1. Heat oil in a pan.
2. Cook carrots in pan until no longer crunchy and push to side of pan.
3. Pour the egg into the pan and scramble.
4. Add rice and mix with the egg and carrots.
5. Add soy sauce, sesame oil, salt to taste.
6. Add corn.
7. Sprinkle and mix in green onions once you're ready to serve.

## Tips:

Add a choice of meat after you cook the carrots if you want a protein.

Eat with dried seaweed.

# Pesto Chicken

## Ingredients:

chicken breast  
tomato, sliced  
mozzarella cheese  
pesto  
salt  
pepper

1. Preheat oven to 350 degrees F.
2. Pound chicken breast until thinner and more even.
3. Salt and pepper both sides of breast sparingly.
4. Place chicken breasts on baking sheet.
5. Brush top of chicken breasts with pesto.
6. Cover chicken breasts with tomato slices.
7. Sprinkle mozzarella cheese on chicken breasts to taste.
8. Bake until chicken is no longer raw and cheese is melted.

## Tips:

Pair this dish with some pesto pasta!

# Salty Porridge

## Ingredients:

rice, steamed or raw  
carrots, chopped  
corn  
1 egg, whisked  
green onion, chopped  
water  
soy sauce  
salt

1. Put rice in pot, and add water until it's a couple inches above the rice.
2. Bring rice and water to a boil.
3. Cook until rice becomes porridge consistency (water becomes thicker, rice is soft)
4. Mix in carrots, corn, egg. (cook until carrots are soft)
5. Add a dash of soy sauce and salt to taste.
6. Mix in the green onions when ready to serve.

## Tips:

You might have to add water periodically to keep the porridge from drying out.

Add a meat if you want some protein.



# Simplewich (Simple Sandwich)

## Ingredients:

2 slices of bread

deli meat

lettuce

cheese of choice

Optional: spread

1. Toast the bread.
2. Cook the deli meat in a pan.
3. Assemble the sandwich:
  1. bread
  2. meat
  3. cheese
  4. lettuce
  5. bread with optional spread

## Tips:

No tips. This is hella simple.

# Stir-fry

## Ingredients:

meat of choice  
half a white onion, sliced  
carrots, chopped  
mushrooms, chopped  
broccoli, chopped  
soy sauce  
sugar  
salt  
water  
Optional: egg

1. Heat oil on a pan.
2. Sauté the onions on the pan with a dash of salt until translucent.
3. Add in your meat of choice and cook until you see no more raw on the outside.
4. Add in the carrots and cook until no longer crunchy but still firm.
5. Add in mushrooms and sauté for a couple of minutes.
6. Put in enough water to reach the halfway point of your ingredients in the pan.
7. Add soy sauce, sugar, and more salt to taste.
8. Finally add the broccoli and steam until desired chew.
9. Simmer until meat is cooked all the way through and vegetables reach your desired chew.
10. Optional: Add an egg and cook it however you want.

## Tips:

Use any vegetable you want! Add the vegetables in order from longest cooking time to shortest.

Serve with steamed rice.

# Tomato Sauce

## Ingredients:

2-3 tomatoes, diced finely  
half white onion, diced  
mushrooms, chopped  
zucchini, chopped  
1-2 basil leaves, chopped  
water  
sugar  
salt

1. Heat oil in a small pot.
2. Sauté onions until translucent.
3. Sauté mushrooms
4. Add the tomatoes and just enough water to barely cover the tomatoes.
5. Bring sauce to a boil and simmer for ~15 - 20 min until tomatoes have broken down and there's minimal amount of water.
6. Add zucchini and cook until it's ready.
7. Add sugar and salt to taste.
8. Mix in the basil leaves and optional oregano.

## Tips:

To make a vegetable soup, just add more water, some beans, and some pasta!

# Vegetable Pancake

## Ingredients:

carrots, sliced  
green onion, sliced or chopped  
flour  
water  
salt

1. Heat oil in a pan.
2. Add water to flour to get a pancake batter consistency (not too runny, not too thick).
3. Mix in carrots and green onion to the batter.
4. Add salt to taste.
5. Fry a couple minutes on each side until golden brown.

## Tips:

Add kimchi and kimchi juice to make kimchi pancakes.

After frying the pancake, fry again with egg.