H1 Headline

H2 Headline

H3 Headline

H4 Headline

H5 Headline

H6 Headline

Subtitle 1

Subtitle 2

Body 1

Body 2

BUTTON

Caption

OVERLINE

COOKBOOK

Planner

Recipes ⊕

Shoplist ⊕

3 MON — Slow Cooked Shredded Beef Ragu

4 TUE — Ranch Chicken Burger Patties

5 WED — Garlic Sesame Stir Fried Asparagus

6 THU — Slow Cooked Shredded Beef Ragu

7 FRI — Ranch Chicken Burger Patties

Garlic Sesame Stir Fried Asparagus

White sesame seeds . . . . 1 tbsp ⊕
Vegetable oil . . . . 2 tbsp ⊕
Asparagus . . . . 400 grs ⊕
Garlic . . . . 3 cloves ⊕
Soy Sauce . . . . 2 tbsp ⊕

1) In a large skillet over medium heat, add the sesame seeds and toast them until lightly golden, remove from the pan and set aside.

2) In the same skillet,increase the heat to high, add the oil and allow it to get nice and hot. Add the asparagus and cook for 2 minutes.

3) Add the garlic, cook for 1 minute, add the soy sauce and sesame oil, saute for about 10 seconds and remove from the heat.
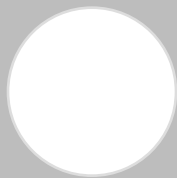
COOKBOOK

- Planner
- Recipes
- Shoplist

Create a recipe

SCRAPE WEBSITE

NAME

DESCRIPTION

RECIPE INFORMATION

PREPARATION TIME

COOKING TIME

SERVINGS

TAGS

AUTHOR INFORMATION

NAME

AUTHOR WEBSITE

RECIPE WEBSITE

INGREDIENTS

⊕ NEW GROUP
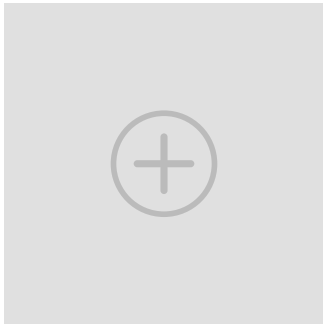
GROUP NAME

INGREDIENT

QUANTITY

UNIT

NOTES

⊕ ADD ITEM

INSTRUCTIONS

STEP 1

⊕ ADD STEP

Planner

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Create a recipe

SCRAPE WEBSITE

Garlic Noodles

These deceivingly simple, yet devastatingly delicious garlic noodles were invented back in the '70s at a restaurant in San Francisco called Thanh Long. Usually served with roasted Dungeness crab, the recipe is a very closely guarded family secret, but after lots of investigation, and even more experimentation, I think this is very close

RECIPE INFORMATION

PREPARATION TIME
15 minutes

COOKING TIME
20 minutes

SERVINGS
2

TAGS
MAIN DISH   PASTA

AUTHOR INFORMATION

NAME
Chef John

AUTHOR WEBSITE
foodwishes.com

RECIPE WEBSITE
https://www.allrecipes.com/recipe/270770/garlic-noodles/

INGREDIENTS

⊕ NEW GROUP

GROUP NAME
For the secret sauce

INGREDIENT	QUANTITY	UNIT	NOTES	ORIGINAL
⊗ Soy sauce	2	Tablespoons ▾		2 tablespoons soy sauce
⊗ Oyster sauce	1	Tablespoons ▾		1 tablespoon oyster sauce
⊗ Worcestershire sauce	2	Teaspoons ▾		2 teaspoons Worcestershire sauce

⊕ ADD ITEM

GROUP NAME
For the noodles

INGREDIENT	QUANTITY	UNIT	NOTES	ORIGINAL
⊗ Garlic	2	cloves ▾	minced	2 cloves garlic, minced
⊗ Spaghetti	8	Ounces ▾		8 ounces spaghetti

INSTRUCTIONS

STEP 1
Stir soy sauce, oyster sauce, Worcestershire sauce, fish sauce, sesame oil, and cayenne pepper together in a small bowl for the secret sauce.   ⊗

STEP 2
Place secret sauce near the stove. Place garlic, butter, Parmesan cheese, and green onion in individual bowls within easy reach.   ⊗
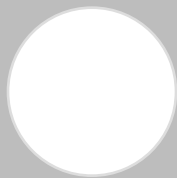
STEP 3
Melt butter in a skillet over medium heat. Add garlic; cook and stir just until fragrant, about 1 minute. Quickly stir in the secret sauce and turn off the heat.   ⊗

⊕ ADD STEP

COOKBOOK

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⌄ ADVANCED

Slow Cooked Shredded Beef Ragu

🛒
✏️
🗑️

Ranch Chicken Burger Patties

🛒
✏️
🗑️

Garlic Sesame Stir Fried Asparagus

🛒
✏️
🗑️

Garlic Sesame Stir Fried Asparagus

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Vegetable oil . . . . 2 tbsp ⊕
Asparagus . . . . 400 grs ⊕
Garlic . . . . 3 cloves ⊕
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