



ZAKARIAN

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# THAI CHICKEN AND LEMONGRASS NOODLE BOWLS

BY CHEF GEOFFREY ZAKARIAN

Nonstick Cast Iron Wok



## INGREDIENTS

*Serves 2*

8 ounces soba noodles

2 carrots, cut into matchsticks

1 Fresno pepper

1 bell pepper

2 scallions, sliced

1 cup purple cabbage, thinly sliced

1 pound ground chicken

1 lemongrass stalk, finely chopped

1 teaspoon fresh ginger, grated

2 cloves garlic, minced

¼ cup + 2 tablespoons soy sauce,  
divided

¼ cup sweet Thai chili sauce

Juice from ½ lime

Fresh cilantro (for garnish)

## DIRECTIONS

- Cook the soba noodles according to package directions. Drain, cover, and set aside.
- In a bowl, toss together carrots, sliced Fresno pepper, bell pepper, scallions, cabbage, and 2 tablespoons soy sauce. Set aside.
- Heat the wok over medium heat and add chicken. Season the chicken with fresh cracked pepper and cook until browned, about five minutes.
- Add lemongrass, ginger, and garlic, then cook for one to two minutes or until fragrant. Add ¼ cup soy sauce and sweet Thai chili sauce and bring to a boil. Simmer until the sauce coats the chicken, about three to five minutes. Remove from heat and stir cilantro and lime juice.
- To serve, divide the soba noodles among two bowls and top with chicken, vegetable salad, and more fresh cilantro.

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# COCONUT GINGER RICE AND SALMON STIR FRY

BY CHEF GEOFFREY ZAKARIAN

Nonstick Cast Iron Wok



## INGREDIENTS

*Serves 2*

### For the Rice:

1 cup coconut milk

1 cup water

pinch of salt

1 cup uncooked jasmine rice

### For Stir Fry:

½ cup sake (or mirin), divided

4 tablespoons soy sauce, divided

2 cloves garlic, minced

1 tablespoon sesame oil, plus more for cooking

3 tablespoons fresh ginger, grated

2 salmon filets, cut into cubes

3 scallions, sliced

1 cup frozen edamame

2 tablespoons roasted peanuts

Toasted sesame seeds for garnish

## DIRECTIONS

### For the Rice:

- Bring coconut milk, water, and a pinch of salt to a low boil in a medium saucepan. Then add rice and 1 tablespoon of fresh ginger. Stir to combine, placing a lid on the saucepan, then reduce to low heat. Cook for 10 minutes, remove from heat, and let sit covered for another 15 minutes. Remove lid and fluff rice with a fork. Set aside.

### For Stir Fry:

- In a bowl, whisk to combine ¼ cup of sake, 2 tablespoons of soy sauce, all garlic and sesame oil, plus remaining ginger. Add the salmon to the bowl and gently toss. Marinate for 30 minutes.
- Heat the wok over medium heat. Remove salmon from the marinade and add to the wok, reserving the marinade. Cook for two to three minutes, gently turning occasionally, until just cooked through and starting to caramelize. Remove the salmon, cover, and reserve.
- Add a drizzle of oil to the wok, then add green onions and cook for 1-2 minutes. Add, edamame, remaining sake, and reserved marinade. Cook, stirring occasionally until liquid has reduced slightly, about four to five minutes. Add remaining soy sauce along with the reserved salmon and all its juices to the wok. Toss thoroughly and cook for another three to four minutes.
- To serve, divide the coconut ginger rice among two bowls then top with salmon stir fry. Garnish with peanuts and sesame seeds.

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# VEGAN TOFU CHORIZO

BY CHEF GEOFFREY ZAKARIAN

Nonstick Cast Iron Wok



## INGREDIENTS

*Serves 2-3*

1 block extra firm tofu

3 tablespoons extra virgin olive oil

½ onion, finely chopped

1 jalapeño, sliced (remove seeds for less heat)

3 cloves garlic, minced

Kosher salt and fresh cracked pepper (to taste)

2 teaspoons chipotle chili powder

1 teaspoon cumin

1 teaspoon smoked paprika

¼ teaspoon cinnamon

1 tablespoon apple cider vinegar

Fresh cilantro, chopped

Fresh scallions, chopped

## DIRECTIONS

- Add tofu to a mixing bowl, then crumble using your hands. Set aside until ready to use.
- Heat the wok over medium heat and add oil. Once hot, add onion, jalapeño, a pinch of salt and sweat for two to three minutes. Add garlic and sauté for another one to two minutes, or until fragrant. Adjust the heat as needed.
- Stir in crumbled tofu, along with 2-3 pinches of salt and fresh cracked pepper. Using a wooden spoon or spatula, work the tofu up the sides of the wok to get an even crisp. Cook, stirring occasionally and adjusting the heat as necessary until the tofu starts to brown and crisp, 15-20 minutes depending on desired texture.
- Sprinkle spices over the mixture, stir to combine, then cook for another five to seven minutes. Stir in apple cider vinegar, scraping the bottom of the pan. Taste for seasoning, then garnish with fresh herbs.
- Serve over warm tortillas or your rice of choice.

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# JAZZED UP EGG DROP SOUP

BY CHEF GEOFFREY ZAKARIAN

Nonstick Cast Iron Wok



## INGREDIENTS

*Serves 2*

1 can cream-style sweet corn  
4 cups chicken stock  
1 cup cooked shredded chicken  
1 teaspoon sesame oil  
2 eggs, lightly beaten  
2 scallions, sliced  
Kosher salt to taste

## DIRECTIONS

- Add corn and chicken stock to wok and bring to a boil.
- Add shredded chicken, salt, and sesame oil, letting the mixture come back to a boil.
- Use chopsticks to stir the mixture. While stirring rapidly, add in beaten eggs, taking note that the faster you swirl and pour, the silkier the texture of the egg.
- Just before serving, garnish the soup with scallions.

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