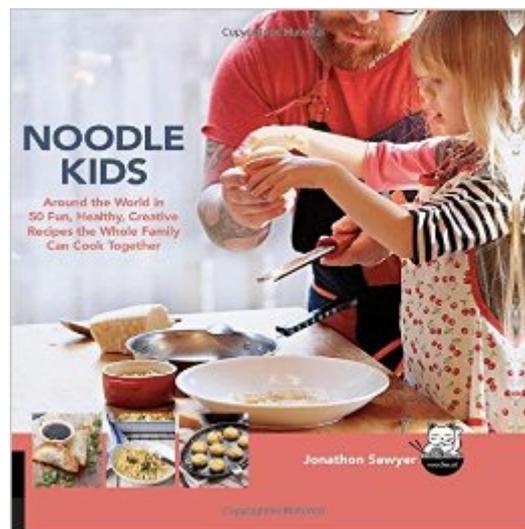


The book was found

Noodle Kids: Around The World In 50 Fun, Healthy, Creative Recipes The Whole Family Can Cook Together (Hands-On Family)



Synopsis

Oodles and oodles of noodles! Get your kids in the kitchen with Noodle Kids. Packed with recipes, tips, suggestions, and inspiration to introduce children to, and get them involved in, making noodles like Japanese ramen, Italian spaghetti, Southeast Asian stir-fries, and classic American mac and cheese. James Beard Award winner, Chef Jonathon Sawyer provides recipes that are simple and will take you on a journey around the world. The tips provided can help you choose the perfect topping and even help you set up your very own noodle bar dinner party! So go ahead, see where these worldly noodle recipes will take you!"There is nothing that sings in the key of joy like a happy child and almost nothing that brings me to a higher plane than a delicious plate of pasta.

Chef/dad/genius Jonathon Sawyer has combined the two to create this handbook of tasty euphoria that makes the celebration of the creation and sharing of simple and delightful noodle-bound happiness as a family the ultimate expression of love and collaboration. This book will make you, your kids and their pals, (and your childish friends) a happy, jubilant choir of yum." - Mario Batali, chef, restaurateur, writer, and media personality

Book Information

Series: Hands-On Family

Flexibound: 144 pages

Publisher: Quarry Books (January 15, 2015)

Language: English

ISBN-10: 1592539637

ISBN-13: 978-1592539635

Product Dimensions: 8.8 x 0.5 x 8.8 inches

Shipping Weight: 1 pounds (View shipping rates and policies)

Average Customer Review: 3.9 out of 5 stars See all reviews (23 customer reviews)

Best Sellers Rank: #522,427 in Books (See Top 100 in Books) #116 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Pasta & Noodles #197 in Books > Cookbooks, Food & Wine > Regional & International > International #357 in Books > Children's Books > Children's Cookbooks

Customer Reviews

Noodle Kids: Around the World in 50 Fun, Healthy, Creative Recipes Grilled Ramen and Cheese This is a really fun way to reinterpret ramen noodles. Ingredients 16 ounces (454 g) fresh ramen noodles 1 tablespoon (14 g) salted butter 1 bunch scallions, sliced 1 clove garlic,

smashed 1 teaspoon paprika Salt and pepper, to taste 2 cups (225 g) shredded aged cheddar cheese ½ cup (50 g) grated Parmesan cheese Other stuff Pasta pot with strainer Large bowl 9 x 13-inch (23 x 33 cm) baking dish Parchment paper Soup cans Cutting board Panini press

How to 1. Fill the pot with water and season with salt until it tastes like seawater. Bring to a boil over high heat. Cook the ramen noodles for 8 minutes. Strain them but do not rinse them; you want that extra starch. 2. In the large bowl, combine the hot ramen noodles, butter, scallions, garlic, paprika, and salt and pepper. Allow the ramen to cool slightly, and then fold in the cheeses. You want to stir gently, but it's okay if the noodles tear a little. 3. Line a baking pan with lightly greased parchment paper. Transfer the ramen mixture to the pan and spread evenly to form a ramen cake. The cake should be 1 to 2 inches (3.8 to 6.4 cm) thick. Top the mixture with another piece of lightly greased parchment paper. Place the soup cans on top of the parchment paper to compress the cake. WAIT! Refrigerate the ramen cake for at least 2 hours and up to 24 hours. 4. Once the ramen cake has cooled, turn it out onto a cutting board, still layered with the parchment. Cut the cake, still in the parchment paper, into 3-inch (7.5 cm) squares. 5. Remove the parchment paper and press each ramen cake in a panini press at medium heat until golden brown, about 10 minutes. Yield: 4 appetizer servings

Little Ears with Kale It's easy to see why this pasta is called orecchiette Ingredients: 2 tablespoons (30 ml) cold-pressed, extra-virgin olive oil, divided 1 cup (110 g) crumbled Italian sausage, casing removed 1 clove garlic, diced 1 tablespoon (4 g) chopped parsley, divided 1 pound (454 g) orecchiette, homemade (recipe follows), or store-bought ½ pound (227 g) sliced kale ½ cup (50 g) toasted bread crumbs ½ cup (50 g) grated Parmesan cheese Pinch of crushed red pepper flakes Other stuff: Pasta pot with strainer Medium saucepan Potato masher

How to Prepare: 1. Fill the pasta pot with water and season with salt until it tastes like seawater. Bring to a boil over high heat. 2. In the saucepan over medium-high heat, heat 1 tablespoon (15 ml) of the olive oil and sauté the sausage until just cooked through, using the potato masher to get an even consistency. Add the garlic and ½ tablespoon (2 g) of the parsley and continue to sauté. 3. Add the homemade orecchiette to the pasta pot and cook for 6 minutes (or follow the package instructions for storebought orecchiette). Add the kale to the pasta pot and cook for an additional 4 minutes. 4. Transfer the greens and pasta with some water clinging to them to the saucepan with the sausage. Reduce the heat to low and simmer until a sauce forms, about 2 minutes. Remove from the heat and stir in the remaining 1 tablespoon (15 ml) olive oil and remaining ½ tablespoon (2 g) parsley. Garnish with the bread crumbs, Parmesan,

and red pepper flakes. Yield: 4 servings

[Download to continue reading...](#)

Noodle Kids: Around the World in 50 Fun, Healthy, Creative Recipes the Whole Family Can Cook Together (Hands-On Family) 30 Day Whole Food Challenge: Complete 30 Day Whole Food Diet Meal Plan WITH PICTURES; Whole Foods Cookbook - Approved Whole Foods Recipes for Clean Eating and Rapid Weight Loss Smoothies For Kids: 80+ Recipes, Whole Foods Diet, Heart Healthy Diet, Natural Foods, Blender Recipes, Detox Cleanse Juice, Smoothies for Weight ... loss - detox smoothie recipes) (Volume 40) Cool Paper Folding: Creative Activities That Make Math & Science Fun for Kids!: Creative Activities That Make Math & Science Fun for Kids! (Cool Art with Math & Science) Whole Foods: Plant-Based Whole Foods For Beginners: 30 Simple and Tasty Recipes for Exciting Meals and Healthy Weight Loss The World's Best Asian Noodle Recipes: 125 Great Recipes from Top Chefs Brown Bag Lunches for Kids: Healthy and High-Nutrition Lunch Recipes for Kids' School Lunches (Healthy Meals & Lunch Recipes) I CAN CAN RELISHES, Salsa, Sauces & Chutney!:: How to make relishes, salsa, sauces, and chutney with quick, easy heirloom recipes from around the ... (I CAN CAN Frugal Living Series) (Volume 3) Spiralizer Recipes: 50 The Best Spiralizer Recipes From Classic Pasta Dishes, To Salads, Noodle Soups, Fries, Breakfast Noodles-Crush Your Pasta ... Recipe Book, Spiralizer, Spiralizer Cookbook) Toaster Oven: 30 Quick and Easy Homemade Recipes and Oven-Baked Meals to Cook for Two (Creative Cooking & Healthy Meals) The Plantpower Way: Whole Food Plant-Based Recipes and Guidance for The Whole Family Books For Kids: The Misadventures of Mischievous Missy (KIDS ADVENTURE BOOKS #9) (Kids Books, Children Books, Kids Stories, Kids Adventure, Kids Fantasy, Mystery, Series Books Kids Ages 4-6 6-8 9-12) Around the World Art & Activities: Visiting the 7 Continents Through Craft Fun (Williamson Little Hands Series) Forks Over Knives Family: Every Parent's Guide to Raising Healthy, Happy Kids on a Whole-Food, Plant-Based Diet Ivan Ramen: Love, Obsession, and Recipes from Tokyo's Most Unlikely Noodle Joint Slow Cooker, Crock-Pot, Dutch Oven Recipes: Low Calorie, Tasty & Healthy Whole Foods Recipes #SAYGODDBYETODIET Kid Chef: The Foodie Kids Cookbook: Healthy Recipes and Culinary Skills for the New Cook in the Kitchen Little Hands Sea Life Art & Activities: Creative Learning Experiences for 3- To 7-Year-Olds (Little Hands Book) Let's Make Pizza!: A Pizza Cookbook to Bring the Whole Family Together Books for Kids: Chompy the Shark (Bedtime Stories For Kids Ages 4-8): Short Stories for Kids, Kids Books, Bedtime Stories For Kids, Children Books, Early ... (Fun Time Series for Early Readers Book 2)

[Dmca](#)