

17 Asian Crockpot Recipes That Are Better Than Take-Out

Free printable recipes and grocery list below

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Tip: If you like crunchy vegetables, you can freeze them in a separate quart-sized plastic freezer bag and add to crockpot 30 minutes before serving.

1. Chicken Curry

Recipe from [New Leaf Wellness](#)

Yields: 6 servings

Ingredients

- 2 pounds boneless, skinless chicken breasts, cut into bite-size pieces
- 6oz can of tomato paste
- 13.5oz can of unsweetened coconut milk
- 1 small yellow onion, chopped (one cup)
- 2 cups of frozen peas
- 14.5oz can of tomato sauce (about 1 3/4 cup)
- 2 large cloves of garlic, minced
- 3 tablespoons honey
- 2 tablespoons curry powder
- 1 teaspoon salt
- 1 teaspoon crushed red pepper

Materials

- 1 gallon-sized plastic freezer bag

To Freeze and Cook Later

1. Label freezer bag with the name of the recipe, cooking instructions, and use-by date (which should be 3 months from the prep date).
2. To your freezer bag, add all ingredients.
3. Remove as much air as possible, seal, and freeze for up to three months.

To Cook

1. Thaw overnight in refrigerator or in morning in water.
2. Dump freezer bag into crockpot and cook on "low" for 4 hours in a 6-qt crockpot or 8 hours in a 4-qt crockpot.

Serve with rice.

2. Chicken Tikka Masala

Recipe from [New Leaf Wellness](#)

Yields: 6 servings

Ingredients

- 2 pounds boneless skinless chicken breasts, cut into bite-sized pieces
- Two 15oz cans of tomato sauce
- 2 cloves of garlic, minced
- 2 tablespoons honey
- 2 tablespoons curry powder
- 1 teaspoon crushed red pepper
- 1/2 teaspoon onion powder
- 1/2 teaspoon salt
- 8oz heavy cream (1 cup or 1/2 pint)

Materials

- 1 gallon-sized plastic freezer bag

To Freeze and Cook Later

1. Label freezer bag with the name of the recipe, cooking instructions, and use-by date (which should be 3 months from the prep date).
2. To your freezer bag, add all ingredients.
3. Remove as much air as possible, seal, and freeze for up to three months.

To Cook

1. Thaw overnight in refrigerator or in morning in water.
2. Dump freezer bag into crockpot and cook on "low" for 4 hours in a 6-qt crockpot or 8 hours in a 4-qt crockpot.

Serve with naan or rice and a salad.

3. Chinese Beef and Broccoli

Adapted from [The Sweeter Side of Mommyhood](#)

Yields: 6 servings

Ingredients

- 1 can beef broth
- 1/2 cup soy sauce
- 1/4 cup dark brown sugar
- 5 cloves of garlic, crushed
- 1-inch fresh ginger root, peeled and grated (1 tablespoon)
- 1 tablespoon of sesame oil
- 1/2 teaspoon black pepper
- 2-pound flank steak, sliced into thin strips
- 16oz bag frozen broccoli florets (fresh broccoli doesn't freeze well)
- 1 green bell pepper, largely diced
- 3 tablespoons cornstarch (not needed until day of cooking)

Materials

- 1 gallon-sized plastic freezer bag

To Freeze and Cook Later

1. Label freezer bag with the name of the recipe, cooking instructions, and use-by date (which should be 3 months from the prep date).
2. To your freezer bag, add all ingredients except cornstarch.
3. Remove as much air as possible, seal, and freeze for up to three months.

To Cook

1. Thaw overnight in refrigerator or in morning in water.
2. Dump freezer bag into crockpot and cook on "low" for 4 hours in a 6-qt crockpot or 8 hours in a 4-qt crockpot.
3. Remove about 1/4 cup of broth, stir cornstarch into it, and return to crockpot.
4. Cook additional 15-30 minutes or until sauce starts to thicken.

Serve with rice.

4. Thai Pineapple Curry

Recipe from [New Leaf Wellness](#)

Yields: 6 servings

Ingredients

- 15oz can of chickpeas, drained and rinsed
- 1 fresh pineapple, cored and chopped into 1-inch pieces
- 1 pound sweet potatoes (2 med or 1 large), peeled and cut into 1-inch pieces
- 1 green bell pepper, sliced into thin strips
- 1 small yellow onion, chopped (about one cup)
- 2 large cloves of garlic, minced
- 13.5oz can of unsweetened coconut milk
- 3 tablespoons curry powder
- 1.5 teaspoons salt
- 1/2 teaspoon crushed red pepper flakes

Materials

- 1 gallon-sized plastic freezer bag

To Freeze and Cook Later

1. Label freezer bag with the name of the recipe, cooking instructions, and use-by date (which should be 3 months from the prep date).
2. To your freezer bag, add all ingredients.
3. Remove as much air as possible, seal, and freeze for up to three months.

To Cook

1. Thaw overnight in refrigerator or in morning in water.
2. Dump freezer bag into crockpot and cook on “low” for 4 hours in a 6-qt crockpot or 8 hours in a 4-qt crockpot.

Serve with rice.

5. Asian-Style Whole Chicken Recipe

Recipe from [New Leaf Wellness](#)

Yields: 6 servings

Ingredients

- 5-pound whole chicken
- 1/2 cup soy sauce
- 1/2 cup water
- 1 tablespoon sherry
- 1-inch fresh ginger root, peeled and minced
- 1 tablespoon ground ginger
- 2 tablespoons sugar

Materials

- 1 gallon-sized plastic freezer bag

To Freeze and Cook Later

1. Label freezer bag with the name of the recipe, cooking instructions, and use-by date (which should be 3 months from the prep date).
2. Remove the neck and giblets from inside the chicken.
3. To your freezer bag, add chicken and remaining ingredients.
4. Remove as much air as possible, seal, and freeze for up to three months.

To Cook

1. Thaw overnight in refrigerator or in morning in water.
2. Dump freezer bag into a 6-quart crockpot and cook on “low” setting for 6-8 hours or until cooked through. (You can buy a chicken with a pop-up timer or use a [meat thermometer](#) to make sure the meat reaches 165 °F.)

Serve with green beans and rice.

6. Cashew Chicken

Adapted from [Damn Delicious](#)

Yields: 6 servings

Ingredients

- 2 pounds boneless, skinless chicken breasts, cut into 1-inch chunks
- 1 cup raw cashews
- 1/4 cup reduced sodium soy sauce
- 2 tablespoons ketchup
- 2 tablespoons unseasoned rice vinegar
- 1 tablespoon brown sugar
- 3 cloves garlic, minced
- 1 inch fresh ginger root, peeled and grated (1 tablespoon)
- 1/4 teaspoon crushed red pepper flakes, optional

Materials

- 1 gallon-sized plastic freezer bag

To Freeze and Cook Later

1. Label freezer bag with the name of the recipe, cooking instructions, and use-by date (which should be 3 months from the prep date).
2. To your freezer bag, add all ingredients.
3. Remove as much air as possible, seal, and freeze for up to three months.

To Cook

1. Thaw overnight in refrigerator or in morning in water.
2. Dump freezer bag into crockpot and cook on "low" for 4 hours in a 6-qt crockpot or 8 hours in a 4-qt crockpot.

Serve with rice.

7. Korean Style Short Ribs

Adapted from Food.com

Yields: 6 servings

Ingredients

- 1/2 cup low sodium soy sauce
- 1/2 cup packed light brown sugar
- 2 tablespoons sesame oil
- 2 tablespoons rice vinegar
- 2 tablespoons minced fresh ginger
- 4 garlic cloves, minced
- 1/2 teaspoon crushed red pepper flakes
- 5lbs beef short ribs or 5 lbs pork ribs
- 1/2 pound carrots, peeled and shredded
- 3 tablespoons cornstarch (not needed until day of cooking)

Materials

- 1 gallon-sized plastic freezer bag

To Freeze and Cook Later

1. Label freezer bag with the name of the recipe, cooking instructions, and use-by date (which should be 3 months from the prep date).
2. To your freezer bag, add all ingredients except cornstarch.
3. Remove as much air as possible, seal, and freeze for up to three months.

To Cook

1. Thaw overnight in refrigerator or in morning in water.
2. Dump freezer bag into crockpot and cook on "low" for 4 hours in a 6-qt crockpot or 8 hours in a 4-qt crockpot.
3. Remove about 1/4 cup of broth, stir cornstarch into it, and return to crockpot.
4. Cook additional 15-30 minutes or until sauce starts to thicken.

Serve with rice and steamed broccoli.

8. Asian Chicken Lettuce Wraps

Recipe from [New Leaf Wellness](#)

Yields: 6 servings

Ingredients

- 2 pounds of ground chicken (you can also substitute ground beef or ground turkey when they're on sale at the grocery store)
- 1 medium-sized red bell pepper, diced
- 2 large carrots, grated (1 cup)
- 4 cloves garlic, minced
- 1/4 cup low-sodium soy sauce
- 1/4 cup ketchup
- 1 tablespoon honey
- 1/4 teaspoon crushed red pepper flakes

Materials

- 1 gallon-sized plastic freezer bag

To Freeze and Cook Later

1. Label freezer bag with the name of the recipe, cooking instructions, and use-by date (which should be 3 months from the prep date).
2. To your freezer bag, add all ingredients.
3. Remove as much air as possible, seal, and freeze for up to three months.

To Cook

1. Thaw overnight in refrigerator or in morning in water.
2. Dump freezer bag into crockpot and cook on "low" for 4 hours in a 6-qt crockpot or 8 hours in a 4-qt crockpot.
3. Break apart chicken and stir.

Serve on big pieces of iceberg or Boston bibb lettuce.

9. Coconut Chickpea Curry

Recipe from [New Leaf Wellness](#)

Yields: 4 servings

Ingredients

- 2 cans of chickpeas (15oz each), drained and rinsed
- 1 small yellow onion, chopped (about one cup)
- 2 cloves of garlic, minced
- 14.5oz can of tomato sauce (about 1 3/4 cup)
- 6oz can of tomato paste
- 13.5oz can of unsweetened coconut milk
- 2 cups of frozen peas
- 3 tablespoons honey
- 2 tablespoons curry powder
- 1 teaspoon salt
- 1 teaspoon crushed red pepper

Materials

- 1 gallon-sized plastic freezer bag

To Freeze and Cook Later

1. Label freezer bag with the name of the recipe, cooking instructions, and use-by date (which should be 3 months from the prep date).
2. To your freezer bag, add all ingredients.
3. Remove as much air as possible, seal, and freeze for up to three months.

To Cook

1. Thaw overnight in refrigerator or in morning in water.
2. Dump freezer bag into crockpot and cook on “low” for 4 hours in a 6-qt crockpot or 8 hours in a 4-qt crockpot.

Serve with rice.

10. Pork Ramen

Adapted from [Chowhound](#)

Yields: 8 servings

Ingredients

- 3 pounds boneless pork shoulder
- 1 yellow onion, coarsely chopped
- 6 garlic cloves, chopped
- 2-inch piece fresh ginger, peeled and chopped
- 1 leek, halved lengthwise and coarsely chopped (white and green parts)
- 1/4 pound cremini or button mushrooms, brushed clean and coarsely chopped
- 2 tablespoons low-sodium soy sauce
- 1 tablespoon sesame oil
- 8 cups low-sodium chicken broth (not needed until day of cooking)
- 1 1/2 pounds fresh ramen noodles (not needed until day of cooking)

Materials

- 1 gallon-sized plastic freezer bag

To Freeze and Cook Later

1. Label freezer bag with the name of the recipe, cooking instructions, and use-by date (which should be 3 months from the prep date).
2. To your freezer bag, add all ingredients except broth and noodles.
3. Remove as much air as possible, seal, and freeze for up to three months.

To Cook

1. Thaw overnight in refrigerator or in morning in water.
2. Dump freezer bag into crockpot and add chicken broth.
3. Cook on “low” for 6 hours in a 6-qt crockpot or 8-10 hours in a 4-qt crockpot.
4. Remove pork from crockpot to shred meat and discard fat. Return shredded meat to crock.
5. Stir in noodles and cook additional 15 minutes on high or until noodles are tender.

Top with sliced soft boiled egg (optional) and sliced green onions.

11. Korean Beef

Adapted from [Damn Delicious](#)

Yields: 8 servings

Ingredients

- 1 cup beef broth
- 1/2 cup reduced sodium soy sauce
- 1/2 cup light brown sugar, packed
- 4 cloves garlic, minced
- 1 tablespoon sesame oil
- 1 tablespoon rice wine vinegar
- 1-inch fresh ginger root, peeled and grated (1 tablespoon)
- 1 teaspoon Sriracha, or more, to taste
- 1/2 teaspoon onion powder
- 1/2 teaspoon pepper
- 3-pound boneless beef chuck roast, cut into 1-inch cubes
- 2 tablespoons cornstarch

Materials

- 1 gallon-sized plastic freezer bag

To Freeze and Cook Later

1. Label freezer bag with the name of the recipe, cooking instructions, and use-by date (which should be 3 months from the prep date).
2. To your freezer bag, add all ingredients.
3. Remove as much air as possible, seal, and freeze for up to three months.

To Cook

1. Thaw overnight in refrigerator or in morning in water.
2. Dump freezer bag into crockpot and cook on “low” for 4 hours in a 6-qt crockpot or 8 hours in a 4-qt crockpot.

Garnish with sliced green onions and sesame seeds (optional). Serve with rice.

12. Asian Chicken and Noodle Soup

Adapted from [Once a Month Meals](#)

Yields: 6 servings

Ingredients

- 1 pound boneless skinless chicken breasts
- 1/2 pound carrots, peeled and finely sliced
- 1 small yellow onion, peeled and sliced
- 8oz sliced Mushrooms
- 2 tablespoons Sherry Cooking Wine
- 1 tablespoon Soy Sauce
- 1 tablespoon Rice Vinegar
- 1-inch fresh ginger root, peeled and minced (1 tablespoon)
- ¼ teaspoon Black Pepper
- 3 cups Snow Peas
- 6 cups Chicken Broth (not needed until day of cooking)
- 3 ounces Soba Noodles (not needed until day of cooking)

Materials

- 1 gallon-sized plastic freezer bag

To Freeze and Cook Later

1. Label freezer bag with the name of the recipe, cooking instructions, and use-by date (which should be 3 months from the prep date).
2. To your freezer bag, add all ingredients except chicken broth and noodles.
3. Remove as much air as possible, seal, and freeze for up to three months.

To Cook

6. Thaw overnight in refrigerator or in morning in water.
7. Dump freezer bag into crockpot and add chicken broth.
8. Cook on “low” for 4 hours in a 6-qt crockpot or 8 hours in a 4-qt crockpot.
9. Shred chicken and stir in soba noodles.
10. Cook additional 15 minutes on high or until noodles are tender.

13. Chinese Hot Pot

Adapted from [Peta](#)

Yields: 6 servings

Ingredients

- 1 small yellow onion, peeled and chopped
- 1 large carrot, halved lengthwise and thinly sliced on a diagonal
- 1 celery stalk, thinly sliced on a diagonal
- 8-oz. can sliced water chestnuts, drained
- 2 garlic cloves, finely minced
- 1/2 inch fresh ginger root, peeled and minced
- 1/4 teaspoon red pepper flakes
- 1 tablespoon soy sauce
- 8 oz. extra-firm tofu, drained and diced (if you don't like tofu you can sub 1 pound of diced boneless chicken breasts)
- 4 oz. fresh shiitake mushrooms, stemmed and caps thinly sliced
- 1 oz. snow peas, strings trimmed and cut into 1-inch pieces
- 3 scallions, chopped
- 1/2 teaspoon sesame oil
- 6 cups vegetable broth (not needed until day of cooking)

Materials

- 1 gallon-sized plastic freezer bag

To Freeze and Cook Later

1. Label freezer bag with the name of the recipe, cooking instructions, and use-by date (which should be 3 months from the prep date).
2. To your freezer bag, add all ingredients except broth.
3. Remove as much air as possible, seal, and freeze for up to three months.

To Cook

1. Thaw overnight in refrigerator or in morning in water.
2. Dump freezer bag into crockpot and add broth.
3. Cook on "low" for 4 hours in a 6-qt crockpot or 8 hours in a 4-qt crockpot.

14. Vegetable and Chickpea Curry

Adapted from [My Recipes and Cooking Light](#)

Yields: 6 servings

Ingredients

- 1 small yellow onion, peeled and diced (1 cup)
- 1/2 pound carrots, peeled and sliced
- 1 tablespoon curry powder
- 1 teaspoon brown sugar
- 1/2 fresh ginger root, peeled and grated
- 2 garlic cloves, minced
- 1 serrano chile, seeded and minced
- 15oz can chickpeas
- 1 medium-sized sweet potato, peeled and chopped
- 1 green bell pepper, diced
- 4oz fresh green beans, chopped
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1/4 teaspoon crushed red pepper flakes
- 14.5-ounce can diced tomatoes, undrained
- 2.5 oz fresh baby spinach
- 15oz can unsweetened coconut milk
- 2 cups vegetable broth (not needed until day of cooking)

Materials

- 1 gallon-sized plastic freezer bag

To Freeze and Cook Later

1. Label freezer bag with the name of the recipe, cooking instructions, and use-by date (which should be 3 months from the prep date).
2. To your freezer bag, add all ingredients except broth.
3. Remove as much air as possible, seal, and freeze for up to three months.

To Cook

1. Thaw overnight in refrigerator or in morning in water.
2. Dump freezer bag into crockpot and add broth.
3. Cook on “low” for 4 hours in a 6-qt crockpot or 8 hours in a 4-qt crockpot.

Serve with pita bread or rice.

15. Thai Peanut Chicken

Adapted from [Mommy's Fabulous Finds](#)

Yields: 6 servings

Ingredients

- 2 pounds boneless skinless chicken breasts
- 1 red pepper, diced
- 1 small yellow onion, chopped
- 1/2 cup creamy peanut butter
- 1 lime, juiced
- 1/2 cup chicken broth
- 1/4 cup soy sauce
- 1.5 teaspoons cumin

Materials

- 1 gallon-sized plastic freezer bag

To Freeze and Cook Later

1. Label freezer bag with the name of the recipe, cooking instructions, and use-by date (which should be 3 months from the prep date).
2. To your freezer bag, add all ingredients.
3. Remove as much air as possible, seal, and freeze for up to three months.

To Cook

1. Thaw overnight in refrigerator or in morning in water.
2. Dump freezer bag into crockpot.
3. Cook on "low" for 4 hours in a 6-qt crockpot or 8 hours in a 4-qt crockpot.

Top with peanuts, scallions, and cilantro. Serve with rice.

16. Chinese Pepper Steak

Adapted from [AllRecipes](#)

Yields: 6 servings

Ingredients

- 2 pounds beef sirloin steak, cut into 2 inch strips
- 1/2 teaspoon garlic powder
- 1 tablespoon cornstarch
- 1 small yellow onion, chopped
- 2 large green bell peppers, roughly chopped
- 1 (14.5 ounce) can stewed tomatoes, with liquid
- 3 tablespoons soy sauce
- 1 teaspoon white sugar
- 1 teaspoon salt

Materials

- 1 gallon-sized plastic freezer bag

To Freeze and Cook Later

1. Label freezer bag with the name of the recipe, cooking instructions, and use-by date (which should be 3 months from the prep date).
2. To your freezer bag, add all ingredients.
3. Remove as much air as possible, seal, and freeze for up to three months.

To Cook

1. Thaw overnight in refrigerator or in morning in water.
2. Dump freezer bag into crockpot.
3. Cook on "low" for 4 hours in a 6-qt crockpot or 8 hours in a 4-qt crockpot.

Serve with rice.

17. Sweet and Sour Chicken

Adapted from [Real Mom Kitchen](#)

Yields: 6 servings

Ingredients

- ½ cup light brown sugar
- ⅓ cup white vinegar
- 3 tablespoons soy sauce
- 3 tablespoons tomato paste
- ½ teaspoon garlic powder
- ¼ teaspoon ground ginger
- 2 pounds boneless skinless chicken breasts, cut into 1 to 1½ inch pieces
- 1 tablespoon cornstarch
- 20oz can pineapple chunks, undrained
- 1 small yellow onion, chopped
- 1 large green pepper, chopped

Materials

- 1 gallon-sized plastic freezer bag

To Freeze and Cook Later

1. Label freezer bag with the name of the recipe, cooking instructions, and use-by date (which should be 3 months from the prep date).
2. To your freezer bag, add all ingredients.
3. Remove as much air as possible, seal, and freeze for up to three months.

To Cook

1. Thaw overnight in refrigerator or in morning in water.
2. Dump freezer bag into crockpot.
3. Cook on “low” for 4 hours in a 6-qt crockpot or 8 hours in a 4-qt crockpot.

Serve with rice.

Grocery List for All 17 Recipes

The number next to each ingredient corresponds to its recipe number.

Produce

- 10 small yellow onions (or 10 cups frozen diced onions) (1, 4, 9, 10, 12, 13, 14, 15, 16, 17)
- 38 cloves of garlic (3-4 bulbs)(1, 2, 3, 4, 6, 7, 8, 9, 10, 11, 13, 14)
- 1 large piece of fresh ginger root (10 inches) (3, 4, 6, 7, 10, 12, 13, 14)
- 6 green bell peppers (3, 4, 14, 16, 17)
- 2 red peppers (8, 15)
- 1 fresh pineapple (4)
- 1 pound (2 med or 1 large) and 1 medium sweet potato (4, 14)
- About 2 pounds carrots (7, 8, 12, 13, 14)
- 1 leek (10)
- 1/4 pound cremini or button mushrooms (10)
- 8oz sliced Mushrooms (12)
- 4 oz. fresh shiitake mushrooms (13)
- 3 cups and 1oz Snow Peas (12, 13)
- 1 celery stalk (13)
- 3 scallions (13)
- 4oz green beans (14)
- 2.5 oz fresh baby spinach (14)
- 1 serrano chile (14)
- 1 lime (15)

Meat

- 11 pounds boneless, skinless chicken breasts (1, 2, 6, 12, 15, 17)
- 5-pound whole chicken (5)
- 2 pounds of ground chicken (8)
- 3-pound boneless beef chuck roast, cut into 1-inch cubes (11)
- 2-pound flank steak, sliced into thin strips (3)
- 2 pounds beef sirloin steak, cut into 2 inch strips (16)
- 5lbs beef short ribs or 5 lbs pork ribs (7)
- 3-pound boneless pork shoulder (10)

Cold

- 8oz heavy cream (1 cup or 1/2 pint) (2)
- 8 oz. extra-firm tofu, drained and diced (if you don't like tofu you can sub 1 pound of diced boneless chicken breasts) (13)

Freezer

- 4 cups of frozen peas (1, 9)
- 16oz bag frozen broccoli florets (3)

Seasonings

- 1.5 teaspoons cumin (15)
- 10 tablespoons curry powder (1, 2, 4, 9, 14)
- 5 1/2 teaspoons salt (1, 2, 4, 9, 14, 16)
- 5 teaspoons crushed red pepper flakes (1, 2, 4, 6, 7, 8, 9, 13, 14)
- 1 teaspoon onion powder (2, 11)
- 1 1/2 teaspoon black pepper (3, 11, 12, 14)
- 1 tablespoon and 1/4 teaspoon ground ginger (5, 17)
- 1 teaspoon garlic powder (16, 17)

Canned

- Two 6oz cans and 3 tablespoons tomato paste (1, 9, 17)
- Four 14.5/15oz cans of tomato sauce (1, 2, 9)
- 14.5-ounce can diced tomatoes (14)
- 14.5 ounce can stewed tomatoes (16)
- Four 13.5oz cans of unsweetened coconut milk (1, 4, 9, 14)
- 8-oz. can sliced water chestnuts (13)
- Four 15oz cans of chickpeas (4, 9, 14)
- 1 can and 1 cup beef broth (3, 11)
- 20oz can pineapple chunks (17)

Baking

- 1/4 cup dark brown sugar (3)
- 2 tablespoons and 1 teaspoon white sugar (5, 16)
- 1.5 cups and 1 tablespoon and 1 teaspoon brown sugar (6, 7, 11, 14, 17)
- 4 tablespoons cornstarch (11, 16, 17)

Oils and Vinegars

- 5 tablespoons and 1/2 tsp of sesame oil (3, 7, 10, 11, 13)
- 5 tablespoons unseasoned rice vinegar (6, 7, 11, 12)
- 1/3 cup white vinegar (17)

Miscellaneous

- 17 gallon-sized plastic freezer bags (1-17)
- 9 tablespoons honey (1, 2, 8, 9)
- 3 cups and 6 tablespoons soy sauce (some recipes call for low-sodium soy sauce) (3, 5, 6, 7, 8, 10, 11, 12, 13, 14, 16, 17)
- 3 tablespoons sherry (5, 12)
- 1 cup raw cashews (6)
- 1/4 cup and 2 tablespoons ketchup (6, 8)
- 1 teaspoon Sriracha, or more, to taste (11)
- 1/2 cup chicken broth (15)
- 1/2 cup creamy peanut butter (15)

Not Needed Until Day Of Cooking

- 6 tablespoons cornstarch (3, 7)
- 8 cups low-sodium chicken broth (10)
- 6 cups Chicken Broth (12)
- 8 cups vegetable broth (13, 14)
- 1 1/2 pounds fresh ramen noodles (10)
- 3 ounces Soba Noodles (12)
- Suggested Side Dishes:
 1. [Chicken Curry](#) - rice
 2. [Chicken Tikka Masala](#) - naan or rice and a salad
 3. [Chinese Beef and Broccoli](#) -rice
 4. [Thai Pineapple Curry](#) - rice
 5. [Asian-Style Whole Chicken Recipe](#) – green beans and rice
 6. [Cashew Chicken](#) - rice
 7. [Korean-Style Short Ribs](#) – rice and steamed broccoli
 8. [Asian Chicken Lettuce Wraps](#) – big pieces of iceberg or Boston bibb lettuce
 9. [Coconut Chickpea Curry](#) – rice
 10. [Pork Ramen](#) -Top with sliced soft boiled egg (optional) and sliced green onions.
 11. [Korean Beef](#) - Garnish with sliced green onions and sesame seeds (optional).
Serve with rice.
 12. [Asian Chicken and Noodle Soup](#)
 13. [Chinese Hot Pot](#)
 14. [Vegetable and Chickpea Curry](#) - pita bread or rice.
 15. Thai Peanut Chicken from [Mommy's Fabulous Finds](#)- Top with peanuts, scallions, and cilantro. Serve with rice.
 16. [Chinese Pepper Steak](#) - rice
 17. [Sweet and Sour Chicken](#) - rice