

SHARING ALOHA

CHEF SERIES COOKBOOK

Favorite recipes prepared by local chefs



Learn how to make

Learn how to make

Banana Cereal Pancakes

with Chef Lee Anne Wong



Makes 8-10 medium pancakes

[Watch the video](#)

Chef Lee Anne Wong is our Executive Chef, owner of Koko Head Cafe in Honolulu, Hawai'i and a contestant on Bravo's Top Chef. Here's one of her favorite keiki-friendly recipes using staple ingredients from your pantry.



Ingredients:

In a large mixing bowl, combine the following and whisk until well combined:

*2 cups all purpose flour
1/4 cup granulated sugar
4 teaspoons baking powder
1/4 teaspoon baking soda
1/2 teaspoon salt*

In a separate mixing bowl, whisk together until smooth and homogenous:

*1 large egg
2 teaspoons vanilla extract
1 1/2 cups milk
1/4 cup melted butter*

Have ready:

*2 cups sliced bananas
1 cup favorite breakfast cereal
Butter for the griddle*

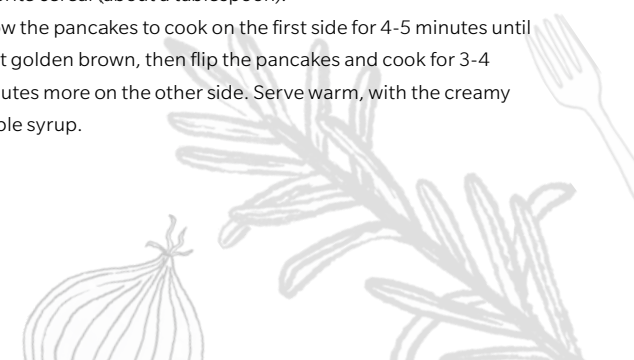
Creamy maple syrup:

*1/2 cup Grade A maple syrup
1/4 cup sweetened condensed milk
1/4 teaspoon fine sea salt*

Stir until well combined. Keep refrigerated until needed.

Directions:

- 1 Preheat a non-stick skillet or griddle to 375°F.
- 2 Combine the wet mix and dry mix and stir with a whisk or spoon until a lumpy batter forms, being careful not to overmix (it will make the pancakes tough!). Allow the batter to rest for 5 minutes, then give it another quick stir.
- 3 Lightly butter your pan or griddle, then drop 2-3 pieces of banana onto the pan and scoop 1/4-1/3 cup portion of pancake batter on top of the bananas. Alternatively, you can fold the chopped or sliced bananas into the batter.
- 4 Once the batter is on the griddle, top the top/wet side with your favorite cereal (about a tablespoon).
- 5 Allow the pancakes to cook on the first side for 4-5 minutes until light golden brown, then flip the pancakes and cook for 3-4 minutes more on the other side. Serve warm, with the creamy maple syrup.



Learn how to make

Shoyu Chicken

with Chef Wade Ueoka



Makes 3-4 servings

[Watch the video](#)



Chef Wade Ueoka is one of our Featured Chefs and co-owner + Chef of MW Restaurant in Honolulu, Hawai'i. Learn Chef Wade's tips and tricks for making delicious shoyu chicken at home! His recipe is made with simple ingredients and is easily customizable – perfect for any palate.

Ingredients:

*1 pound of chicken
(about 3-4 thighs)
6 cups water
1 small piece konbu
2 oz soy sauce
2 oz mirin
Cornstarch slurry
(mixture of equal parts
cornstarch and water)
1 oz green onion
3 oz onion
3 oz carrot
3 oz daikon*

Directions:

- 1 Add 6 cups of water to pot and bring to a boil.
- 2 When the water begins to bubble, add chicken thighs and konbu to pot.
- 3 On the side, dice onions, carrots and daikon into chunks and chop green onions.
- 4 Once complete (about 5 minutes), throw vegetables into boiling water and move chicken to cutting board.
- 5 Cut chicken into similar sizes to the vegetables and throw them back into the pot.
- 6 Add in soy sauce and mirin to taste.
- 7 Mix ingredients together and slowly add cornstarch slurry until the liquid thickens.
- 8 Add green onions.
- 9 Enjoy!



Learn how to make

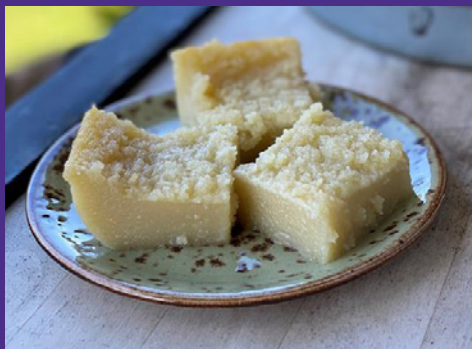
Butter Mochi

with Chef Mark “Gooch” Noguchi



[Watch the video](#)

Chef Mark “Gooch” Noguchi is also one of our Featured Chefs and co-founder + Executive Chef of The Pili Group. Gooch teaches us how to create his family-friendly recipe for butter mochi. Known as a classic Hawai’i treat, it’s soft, sweet and chewy with a delicious buttery flavor. All you need to do is mix and bake!

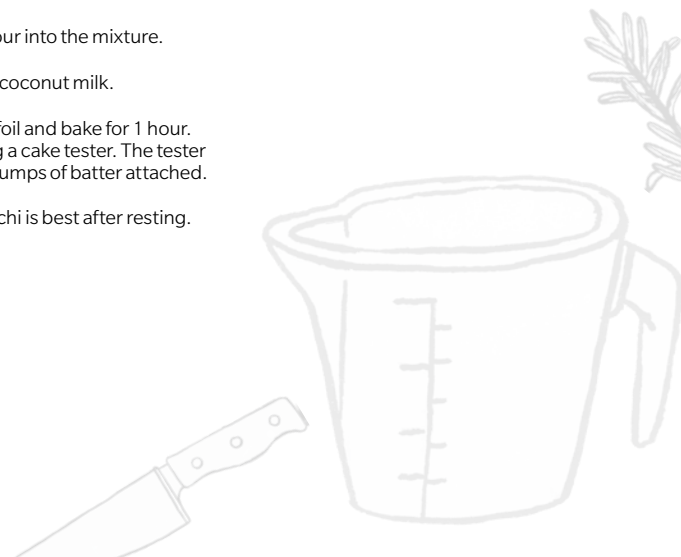


Ingredients:

*1 stick 4oz unsalted butter
1¹/₂ cups sugar
5 eggs at room temperature
1 lb. mochiko sweet rice flour
1 teaspoon of baking powder
2 cups of whole milk
1 can (15oz) coconut milk
1 tablespoon of pure vanilla*

Directions:

- 1 Preheat the oven to 325 °F.
- 2 In a mixer with a paddle attachment, mix mochiko, baking powder and sugar together.
- 3 Pour in the melted butter and blend until the mixture resembles wet sand.
- 4 Add the vanilla into the whole milk and pour into the mixture.
- 5 Add the eggs one by one, then mix in the coconut milk.
- 6 Pour into a greased cake pan, cover with foil and bake for 1 hour. Check at the 45-minute mark by inserting a cake tester. The tester should come out moist but with no raw clumps of batter attached.
- 7 Let cool, preferably overnight. Butter mochi is best after resting.
- 8 Enjoy!



Learn how to make Seared 'Ahi

with Chef Keoni Chang



[Watch the video](#)

Chef Keoni Chang, Foodland's talented Corporate Chef, tells us how to prepare seared 'ahi at home! This 'ono (delicious) dish is paired with sizzled ginger and scallions and is quick and simple to recreate.



Ingredients:

4 + 2 tablespoons vegetable oil,
grapeseed or peanut oil (preferred)
3 pieces 'ahi (tuna) filet
(approximately 5 ounces each)
Salt, as needed
Freshly cracked black pepper,
as needed
1/4 cup scallions (green onions),
finely sliced
1/4 cup ginger, fresh peeled
and finely minced
Dash of shoyu (soy sauce)
Dash of mirin (optional)

Directions:

- 1 Heat a 9-inch non-stick pan to medium high.
- 2 Add in 4 tablespoons of oil.
- 3 Season the 'ahi filet with salt and pepper.
- 4 When the oil begins to lightly smoke, gently lay down the 'ahi in the pan.
- 5 Fry on one side for approximately 2 minutes.
- 6 Turn over and fry for 1 minute.
- 7 Remove the 'ahi and place on to a clean serving plate.
- 8 Add the remaining 2 tablespoons of oil to the pan and bring to smoking point.
- 9 Add in the ginger and scallions and quickly flash fry.
- 10 Pour over the 'ahi.
- 11 Drizzle with shoyu and mirin.
- 12 Garnish with extra green onions.



Learn how to make Zippy's

Loaded Baked Potato

with Chef Trevor Luke



[Watch the video](#)

Chef Trevor Luke is Culinary Director of Zippy's Restaurants. Learn how to transform Zippy's chili into multiple 'ono dishes, including a loaded baked potato.



STILL HERE, STILL SERVING @fitted
DEDICATED TO LIFE, PAST, PRESENT & FUTURE;
EMBRACING CHANGE TO BUILD A BRIDGE FOR
CULTURE AND YOUTH TO INTERSECT. RESPECT
CULTURE DAILY, 'IKE DAILY, MAHALO DAILY

21° 18' N, 157° 51' W



Ingredients:

1 whole potato
1 tsp oil
Pinch salt and pepper
1-10 oz packet Zippy's no bean Chili
1 oz cheddar cheese
2 pieces cooked crispy bacon, chopped
1 oz mayonnaise
1 tbsp green onions

Directions:

- 1 Preheat oven to 350 °F.
- 2 Wash and scrub the potato.
- 3 With a clean fork, poke small holes all over the potato.
- 4 Pour oil over the potato. Season the potato with salt and pepper. Rub ingredients evenly over the potato.
- 5 Place potato onto a lined baking pan.
- 6 Place into the oven and cook for 60 - 70 minutes.
- 7 When done, remove from the oven.
- 8 With a sharp knife, cut a slit on the top of the potato going about half-way down. With your hands, gently squeeze the potato to open it up.
- 9 Pour 1 bag of heated no-bean chili into the potato.
- 10 Garnish with cheddar cheese, bacon, mayonnaise and green onions.



Learn how to make Zippy's

Chili Omelette

with Chef Trevor Luke



[Watch the video](#)

Chef Trevor Luke of Zippy's Restaurants shows us another fun, easy-to-make dish using Zippy's original chili. Learn how to make his chili omelette and enjoy it at home.



Ingredients:

2 eggs
5 oz Zippy's Original Chili
Cheese (Optional)
Butter or vegetable spray or oil

Directions:

- 1 Place a pan onto the stove and turn on to medium heat.
- 2 Place butter, vegetable spray, or oil into the pan.
- 3 Crack 2 eggs in a mixing bowl and with a fork, scramble the eggs well.
- 4 When the pan is heated, pour the eggs into the pan. Let them cook, then flip with a rubber spatula.
- 5 Pour half a pouch (5 oz) of heated chili over the middle of the egg mixture. At this time, if you would like to add cheese, sprinkle the cheese over the chili.
- 6 Fold the egg in half or thirds.
- 7 Plate and enjoy with your favorite breakfast starch.



Learn how to make

Shoyu 'Ahi Poke

with Chef Lee Anne Wong



[Watch the video](#)



Chef Lee Anne Wong shares one final dish with us - a Hawai'i local favorite: shoyu 'ahi poke. We hope you enjoy this traditional-style poke recipe that's both quick and easy to make!

Ingredients:

*1 lb sashimi-grade boneless fish
(ahi, salmon or mahi)*
4 oz Maui onion, sliced thin and rinsed
2 green onions, cleaned and sliced thin
1/2 cup shoyu (soy sauce)
1/4 cup sesame oil
1/2 tablespoon sugar
1 heavy pinch of red alaea sea salt
*1 tablespoon 'inamona (kukui nut),
or toasted chopped macadamia nuts*

Directions:

- 1 Dice the fish into 3/4" cubes.
- 2 Slice the onion thinly, along the grain and rinse well under cold water.
- 3 Mix the fish with the sliced onions and chopped green onions.
- 4 In a separate bowl, stir the shoyu, sesame oil and sugar together until dissolved. Pour over the poke. Sprinkle a pinch of alaea sea salt and mix well.
- 5 Transfer to a serving dish, then sprinkle with 'inamona or chopped macadamia nuts. Refrigerate and serve within 24 hours, or enjoy immediately.

