



# Cravings: Recipes for All the Food You Want to Eat

*Chrissy Teigen , Adeena Sussman*

Download now

Read Online ➞

# Cravings: Recipes for All the Food You Want to Eat

*Chrissy Teigen , Adeena Sussman*

## **Cravings: Recipes for All the Food You Want to Eat** Chrissy Teigen , Adeena Sussman

Maybe she's on a photo shoot in Zanzibar. Maybe she's making people laugh on TV. But all Chrissy Teigen really wants to do is talk about dinner. Or breakfast. Lunch gets some love, too.

For years, she's been collecting, cooking, and Instagramming her favorite recipes, and here they are: from breakfast all day to John's famous fried chicken with spicy honey butter to her mom's Thai classics.

Salty, spicy, saucy, and fun as sin (that's the food, but that's Chrissy, too), these dishes are for family, for date night at home, for party time, and for a few life-sucks moments (salads). You'll learn the importance of chili peppers, the secret to cheesy-cheeseless eggs, and life tips like how to use bacon as a home fragrance, the single best way to wake up in the morning, and how not to overthink men or Brussels sprouts. Because for Chrissy Teigen, cooking, eating, life, and love are one and the same.

## **Cravings: Recipes for All the Food You Want to Eat Details**

Date : Published February 23rd 2016 by Clarkson Potter

ISBN : 9781101903919

Author : Chrissy Teigen , Adeena Sussman

Format : Hardcover 240 pages

Genre : Food and Drink, Cookbooks, Nonfiction, Cooking, Food

 [Download Cravings: Recipes for All the Food You Want to Eat ...pdf](#)

 [Read Online Cravings: Recipes for All the Food You Want to Eat ...pdf](#)

**Download and Read Free Online Cravings: Recipes for All the Food You Want to Eat Chrissy Teigen , Adeena Sussman**

---

# From Reader Review Cravings: Recipes for All the Food You Want to Eat for online ebook

## Emily Paster says

I checked this out of the library, as I often do with cookbooks, to see if it was worth purchasing. I admit, I'm skeptical of celebrity cookbooks but had heard that this one had genuinely good recipes. Well, perhaps it does. Not that I wanted to make any of them. I was so put off by Teigen's expletive-laden, idiotic headnotes and the constant attempts to be just hilariously funny, that I didn't even bother to attempt the recipes. I returned it.

---

## Natalie says

Front to back, every word, every recipe. I have been trying and loving the recipes that she has shared on her blog for many moons and months, and have waited hard and long for this cookbook. MARRY ME, CHRISSY.

---

## meghann says

I finished this about a week ago, but I wanted to try some of the recipes before writing up my review. I love Chrissy Teigen. The girl is my spirit animal. In fact, I was watching Lip Sync Battle while making the second recipe from this book. I'm that awesome.

The humor in this cookbook was an unexpected delight. You feel like you're sitting in Chrissy's kitchen while she cooks. There is cussing, so it's a bit awkward when your grandmother asks you for one of the recipes. Unless you're grandma's cool like that.

Full disclosure: I'm a vegetarian who can never eat gluten due to an autoimmune disease. So wtf am I doing with this cookbook? It is very meat-lover oriented, but you can just leave the meat out or substitute with tofu or whatever for most of the recipes. And it's pretty easy to substitute gluten free ingredients with what is available at your local grocery store.

The first recipe I tried was for the Sour Cream and Broccoli Baked Potato Cakes.

The only modification I did for this one was substituting corn starch for the egg. OMFG this was so good. The freaking potatoes took me so long to bake in the microwave, though, that I may try using ready made mashed potatoes next time to see how that works.

Next I made the Yellow Cake Baked Oatmeal with peaches and raspberries.

I made this recipe gluten free and vegan by substituting gf yellow cake mix for regular gluteny cake mix, almond milk for the whole milk, corn starch for the eggs and gf oats. There are so many possibilities with this one. Is it breakfast? Is it dessert? I used plain oats this time, but I'd also like to try brown sugar or maybe plain oats with a brown sugar crust on top? So many options!

I think next I will try the Baked Pasta Alla Norma with mozzarella bombs... or maybe Chrissy's Mac and Cheese. This book makes me excited to cook and try new recipes. You can't ask for more than that.

---

## **Meghan says**

So... this is good. A lot of really delicious recipes in here that *work*.

I don't agree that her chicken recipe is better than Ina's, by the way—I've made that engagement chicken and it's **the bomb**, but I get why she included hers—she needed to talk about compound butter, and I get that when you're full of compound butter excitement you'll say silly things in its defense.

I'm pretty good at reading recipes and knowing if they'll work or not. I know she worked with a recipe writer on this, but I also am pretty impressed. This is not amateur hour. I also enjoyed her inclusion of some recipes by her parents and by John. (You know. Her husband. John Legend.)

Anyway, as a fellow Washingtonian-turned-Californian, I'm pretty excited to try some of these recipes, and I will report back when I do.

---

## **Dara says**

Every recipe in this book looks absolutely delicious. I was skeptical about Chrissy Teigen at first but it's very clear that she has a deep love of good food. She's also hilarious. I can't wait to make everything in this book.

---

## **Megan Johnson says**

It's been a while since I've seen a cookbook that's as beautiful as 'Cravings.' In fact, even if the recipes were total crap, I'd still enjoy this simply for the fact that it's such a beautiful book just to look at.

I wouldn't just have been attracted to this book because it was written by a celebrity. Usually, that's good enough reasoning for me NOT to check out something. But after hearing such good things about Cravings, I decided to give it a shot - and I'm truly happy that I did. Whether it's the authentic Thai cuisine recipes, or down home mac-n-cheese, there's something in here for everyone.

And perhaps best of all, they're not difficult recipes.

I'm not someone who wants to head into the kitchen to make dinner and spend the next 2 hours slaving over the stove. Thankfully, apparently neither does Chrissy. These are pretty fast, pretty easy, and pretty tasty - a good recipe in MY cookbook.

**What did I think?:** If you're looking for a great book of really high quality recipes, this one will take that to the next level by adding in some stunning photography. I wasn't expecting too much, but was thrilled to be able to just flip through the pages of this book.

**Who should read it?:** Not only do I think this is an excellent choice for both the beginner and expert cooks, I think it would be a great gift too! So get it for yourself, get it for someone else, but at least check it out next time you find yourself suddenly wandering through the cooking section of your favorite bookstore. Plus, FOOD!!!

\*I was provided with a copy of this book in order to conduct this honest review.\*

WEBSITE | TWITTER | FACEBOOK | INSTAGRAM

---

### **Kelsie says**

#### **I drooled and laughed the whole time!**

Every recipe sounds delicious and easy to execute. But what really made me love this book is how hilarious the recipe descriptions are! Chrissy Teigen understands the struggle of needing that bikini bod but totally needing some cheesy, carby, goodness! Preach girl

---

### **Laura Harrison says**

This is not your typical celebrity cookbook. It is really good! Teigen is creative, funny and you can really tell she loves food and her recipes. I would be surprised if she didn't write another cookbook in the future. This is truly her thing.

---

### **Nicole says**

#### **86 Recipes Completed: List Below w/Ratings**

Wow, what an incredible year of recipes! My personal goal for 2017 was to cook 50%-80% of each section in Chrissy Teigen's FIRST cookbook. I say first because I am absolutely sure she will come out with a second (and third, etc.) Her passion for her recipes is evident on every single page. Laugh-out-loud funny, Chrissy can make you want to try even the most questionable recipes (hot cucumber soup anybody??).

I hope you have fun exploring the recipes in this book. Go beyond your borders, try something new, you may

be surprised with what you find!

**Words of Caution:**

- Based on personal preference, I cut the salt in most recipes by almost half. You can always add salt, you can't take it back out.
- **SPICE!** If you're not big on heat, I would cut some of the spicier elements by half as well. Do not attempt the Fish Tacos at full heat if you're not ready to sweat through the entire meal. (My husband loved them.)

**Breakfast All Day:** 11/11 Recipes

- Cheesy Cheeseless Scrambled Eggs with Burst Cherry Tomatoes (3/5)
- Dutch Baby Pancake (3/5)
- Crab Cakes Benedict with Avocado (4/5)
- Creamy Parmesan Skillet Eggs (5/5)
- Spicy Tomato Skillet Eggs with Prosciutto (3/5)
- John's Breakfast Sandwiches (3/5)
- Crispy Bacon Hash Browns (3/5)
- Pull-Apart Buttermilk Biscuits with Sausage Gravy (3/5)
- Cajun Catfish with Over Easy Eggs (3/5)
- Yellow Cake Baked Oatmeal (4/5)
- French Toast Casserole with Salted Frosted Flakes (4/5)

**Soup Master:** 6/7 Recipes

- Roasted Tomato Soup (4/5)
- Rotochick Chicken Noodle Soup (3/5)
- Creamy Chunky Mushroom Soup (1/5)
- Butternut Squash Soup with Prosciutto Crisps (4/5)
- Pot Pie Soup with Crust Crackers (3/5)
- Vegetable Tortilla Stew (2/5)

**Salads (For When You Need Them):** 9/9 Recipes

- Caprese Salad with Crispy Prosciutto (5/5)
- Il Buco-Style Kale Salad (3/5)
- Roasted Cauliflower, Feta and Orzo Salad (3/5)
- Sriracha Caesar Salad (3/5)
- Chinese Chicken Salad with Crispy Wonton Skins (4/5)
- Shaved Brussels Sprouts with Grapes and Almonds (4/5)
- Butter Lettuce with Blue Cheese and Cayenne-Candied Walnuts (4/5)
- Cobb Salad with Honey-Mustard Ranch Dressing (3/5)
- Dump and Done Ramen Salad (4/5)

**Noodles and Carbs:** 12/14 Recipes

- Lemony Arugula Spaghetti Cacio e Pepe (5/5)
- Baked Pasta alla Norma with Mozzarella Bombs (3/5)
- Sweet and Salty Coconut Rice (4/5)
- Pepper's Spicy Clams and Pasta (3/5)
- Chrissy's Mac and Cheese with Cheesy Garlic Bread Crumbs (3/5)
- Cheesy Jalapeño Bacon Cornbread (3/5)
- Pepper's Scalloped Potatoes (3/5)
- Creamy Potato Salad with Bacon (4/5)

Smashed Potatoes with Roasted Garlic (3/5)  
Sour Cream and Broccoli Baked Potato Cakes (4/5)  
John's Crispy Roasted Potatoes (3/5)  
Hasselback Potatoes (3/5)

Thai Mom: 4/6 Recipes

Pepper's Thai Beef Salad (3/5)  
Grilled Garlic-Soy Shrimp (3/5)  
Pounded Thai Green Bean Salad (3/5)  
Pad Grapow Chicken (3/5)

Party Time: 12/15 Recipes

Steak Bites with Melty Blue Cheese Butter (3/5)  
Shrimp Summer Rolls (2/5)  
Hawaiian Pizza Jalapeño Poppers (4/5)  
Secretly Spicy Deviled Eggs (3/5)  
Crab, Cream Cheese and Scallion Wontons (3/5)  
King's Hawaiian BLPTs (3/5)  
John's Fried Chicken Wings with Spicy Honey Butter (5/5)  
Stretchy Artichoke, Spinach, and Buffalo Chicken Dip (4/5)  
Cheesy Guacamole (3/5)  
Fruit Pie Bar (3/5)  
Roasted Jalapeño and Chorizo Queso (4/5)  
Armadillo Cheesy Garlic Bread (3/5)

Sh\*t On Toast: 7/8 Recipes

Tomato/Herbed Cheese (3/5)  
Fig/Ricotta/Honey/Salami/Black Pepper (2/5)  
Crab/Butter/Jalapeño (2/5)  
Avocado/Prosciutto/Tomato/Red Onion (2/5)  
Raspberry/Taleggio (3/5)  
Cinnamon Toast/Dark Chocolate (4/5)  
Salted Peanut Butter/Caramel/Grapes (2/5)

Vegetable Things: 8/9 Recipes

Cauliflower Mash with Roasted Garlic and Ricotta (3/5)  
Thyme-Roasted Carrots (3/5)  
Roasted Mushrooms (3/5)  
Mexican Street Corn (3/5)  
Balsamic Glazed Brussels Sprouts with Bacon, Cranberries, Walnuts and Blue Cheese (3/5)  
Ham and Cheese Green Bean Casserole (3/5)  
Zucchini Fries (3/5)  
Charred and Garlicky Broccoli (4/5)

Things That Intimidate People But Shouldn't: 4/6 Recipes

Sweet Potato Gnocchi w/Brown Butter and Sage (3/5)  
Risotto with Porcini Mushrooms and Peas (4/5)  
Perfectly Seared Scallops with Warm Corn Salad (3/5)  
Sweet Chili and Mustard-Glazed Salmon Fillets (4/5)

Supper: 13/17 Recipes

Pineapple-Grilled Short Ribs (3/5)

Zucchini "Lasagna" Bolognese (4/5)

Spicy Cajun Sausage, Peppers and Cabbage (4/5)

John's Marinated Steaks (3/5)

Skillet-Charred Fish Tacos (4/5)

Dad's Fried Fish Sandwich with Coleslaw and Tartar Sauce (2/5)

Chipotle-Honey Chicken with Mango-Avocado Salsa (2/5)

John's Tuscan Brick Chicken with Charred Lemons (4/5)

Margarita Chicken Fajitas with Mushrooms and Spinach (3/5)

"Everything" Chicken Sandwich Melts (4/5)

Cheesy Jalapeño Tuna Casserole with Potato Chip Topping (3/5)

Literally Stovetop Pork Chops (5/5)

Prosciutto-Wrapped Stuffed Chicken Breasts (4/5)

If anyone else out there has made any recipes from Cravings, I would love to hear what you thought and what star rating you'd give!

---

## **Shelby \*trains flying monkeys\* says**

Chrissy Teigen might be a hot mess. On publishing this cookbook she accidentally put her cell phone number in it and didn't realize it until hundreds of calls later. She seems to know how to laugh things off and she is extremely likeable in this cookbook. I wasn't a hundred percent sure who she was until I got this book but I'm on the liking her side of the fence. Shut up haters.

She takes her love of cooking and eating and even though she is hawt still manages to be someone you want to hang out with. One story she told about starting to put up food pics on Instagram and the guys just telling her to show more TITTAYYYY cracks me up.

Anyways the food...glorious food. Teigen admits to loving food and eating it. Sometimes your pajamas and Netflix with a big plate of carbs are just needed. Case in points include: French Toast Casserole with Salted Frosted Flakes. \*flails\*

Looky at the pretty pictures too.

Baked Cake oatmeal:

Zucchini fries with Sriracha Dressing:

And when you are feeling extra fancy: Frito Pie Bar...I'm totally eating this soon.

ETA: I made a couple of these recipes. The Tuna Casserole with Jalapeno chips, I did cut back on the amount of cheese. It asked for 3 cups of cheddar cheese in just the bottom layer..I only used two and didn't



add any to the topping like the recipe called for. It was good but extremely rich tasting. I also made her Garlicy Cheese bread and cut the amount of ingredients in third and still had too much topping. The flavors were good though.

*Booksource: Blogging for books in exchange for review*

I normally don't pic a reviewer to spotlight that doesn't have a avatar image. Who knows why I'm like that so I'm going with : this review..they deserve some likes too.

---

## **Laura says**

Full disclosure: I love Chrissy Teigen. I'm telling you..I have an obsession with her. She is so freaking hilarious, cooks incredible food, speaks her mind no matter what, and is one gorgeous chick (not that this part matters in the slightest..honestly). I admire her. I think my boyfriend gets sick of me talking about her or saying "omg..guess what Teigs just said!" Yes..I have my own personal nickname for her, and she has no clue who I am. Yet in my mind I think we are best friends. I am an avid follower of Chrissy's food blog, sodelushious, and have cooked numerous meals I didn't think possible all with the help from my girl, Teigs ;) Her seared scallops have been a staple on my menu since the first day I tried those babies in my mouth.

Luckily for all of us, Chrissy Teigen released her very first cookbook on Tuesday. I can tell you in 100% honesty that this is my all-time favorite cookbook. I will be cooking and trying every single recipe. There is everything. With sections like breakfast all-day, soupmaster, vegetable things, party time, things that intimidate people but shouldn't, (and even more) you know you're in for something special! Chrissy has this way of making cooking not too complicated. I've always felt that she lays the recipe out in simple terms, while also making it fun and even relatable.

There is incredible photography throughout..of every single recipe (this is how I like my cookbooks so I can look at the food going "nom nom nom") and obviously of supermodel Chrissy Teigen and her husband John Legend. Seeing them lounging in bed eating breakfast only made me want to do the same. All of the food looks incredible. Of what I've tried so far, they all taste phenomenal. There's so much to munch on here including: sour cream and broccoli baked potato cakes, "everything" chicken sandwich melts, secretly spicy deviled eggs, actual drunken noodles, roasted whole fish, split pea soup with crispy hot dogs (and hot dog bun croutons), dutch baby pancake, and just so so much more. Girlfriend clearly knows that king's hawaiian rolls make a sandwich that much better and her cheesy jalapeño tuna casserole has potato chip topping! I mean..when they named her cookbook Cravings, they weren't kidding.

I admit some of the Thai classics scare me, but I'm an American girl whose extended knowledge of Asian food is basically sushi or Chinese takeout. Even though it's out of my comfort zone, I'm still going all the way and expanding my food horizons. Pepper Thai (Chrissy's adorable mom) is amazing. She practically looks like Chrissy's sister and has such a great personality. It's hard not to see where Chrissy got it from. I'm so glad she decided to include some of her mom's recipes that she grew up with. Also, don't worry..there are several of John's recipes included as well. I'm dying to try his tuscan brick chicken among other things.

The introductions for each recipe, as well as the intro to the book, all have a way of making me laugh and enjoy every word I'm reading. Usually in cookbooks, these kinds of things feel like fluff and I avoid reading them. But Chrissy's...I devoured every single word. She talks about everything from life and fast food

battles to how her husband John Legend makes the best mac&cheese to how she made recipe x while watching Real Housewives. Yes, the girl loves Bravo and I love her for it. She even calls out Taco Bell for copying a recipe based off an instagram pic she posted. I dig it..I love Chrissy's spunk, sass, wit, whatever you want to call it. She sort of has it all.

I truly cannot recommend this cookbook enough. I'm over here hoping beyond all hope that Chrissy Teigen decides to come out with a second cookbook because I really cannot get enough of her recipes or personality.

---

### **Shari Henry says**

I checked this book out thanks to a recommendation from someone I know and love, and someone whose cooking recommendations I trust completely. Otherwise, I was a bit skeptical about a super model's knowing enough about cooking to have a lot to offer. Besides, really, on top of being beautiful and rich and married to a world famous musician, was it even fair that this woman knows a thing or two about cooking as well?

Chrissy Teigen puts a fresh new spin on so many recipes, offers some I've never seen, and organizes her book in a new and appealing way. As the weather cools, I'll look forward to making Pot Pie Soup and Chrissy's Mac and Cheese, and with several weeks of warm weather to go, will spend the meantime trying my hand at Pounded Thai Papaya Salad and Dump and Done Ramen Salad.

Even more fun than food (hard to believe), though, the book is filled with love. The photos of her with her mother and her husband pour happiness from the pages. You'll feel better just for browsing through these pages, and you'll end up with several new ideas for what to cook for dinner (or lunch, or whatever)!

---

### **Rose says**

#### **chrissy teigen, i love you.**

i've seriously been a fan of hers since i saw her on a special on the cooking channel, like centuries ago. i was so surprised when she brought out john legend, because they are polar opposites?! but ugh, they're adorable... \*off topic\* but anyway, HER COOKING. Definitely not for anyone looking for healthy eats, but trust me.. all of it was fucking delicious.

i'm not the biggest fan of cooking, but i do love eating soooo of course i had to make some of these recipes. and oh my god, i think i cried when i had the hash browns. they were so crispy and buttery, and just... heaven, pretty much. and that was just hash browns??

anyway, highly recommend for beginners or anyone who loves amazing food [which is hopefully everyone LOL].

---

## **Coleen (The Book Ramblings) says**

Chrissy Teigen has cooked up a No. 1 Best Seller with *Cravings: Recipes for What You Want to Eat*. Some people may know Chrissy as a model, the co-host of Lip Sync Battle, or even being a part of FABLife, but one thing is for sure, everyone knows her love for food and cooking is endless! Her blog, *So Delushious*, is where she started sharing recipes, her rambles, and adventures in the kitchen. Now, through 240 pages, and over 100 recipes, you'll discover a range from go-to breakfast dishes, savory soups and suppers, to her own creations, and even her mother's Thai classics in her debut cookbook.

This cookbook quickly became an all-time favorite among my collection. Chrissy is a home cook who creates delicious, accessible recipes, speaks her mind, shares hilarious stories and rambles, and is someone that many can relate to when it comes to cooking in the kitchen. Whether you're a beginner, or have experience in the kitchen, you'll find numerous recipes that you'll cook up, and enjoy!

There are a variety of recipes that are in sections such as Soupmaster, Noodles and Carbs, Sh\*t on Toast, Vegetable Things, Party Time, and Thai Mom. Along with that, recipes for every season, craving, and occasion. While not all the recipes are considered light, or healthy, you will find that every one is delicious! Fitting to the title, these are recipes for what you want to eat.

The beautiful (and mouth-watering) photography, brief stories at the beginning of each recipe, and easy-to-follow directions with accessible ingredients makes this a must-have cookbook. This is Chrissy's first cookbook, and certainly not her last.

*I received a copy in exchange for an unbiased review through Blogging for Books.*

---

## **Taylor Reid says**

Chrissy Teigen is my dream woman. Also, the recipe for coconut rice is so good I thought I passed out.

---