

IAND DIVERSITY COMMITTEE PRESENTS: AAPI FOODIE SUMMER BUCKETLIST

Want to try something new this summer? Check out this list of AAPI restaurants and food recommendations from IL Pathway to Leadership Students located in Peoria and Chicago.

- [Sushigawa - Peoria](#)
Japanese - Try out their Dragon Fire sushi appetizer (soft-shelled crab, eel, tuna)
- [Thanh Linh - Peoria](#)
Vietnamese - Try out the popular Vietnamese dish, "Pho", aka beef noodle soup
- [Serai - Chicago](#)
Singaporean/Malaysian - Try out the popular Hainanese Chicken or Nasi Lemak dish!
- [Aloha Eats - Chicago](#)
Hawaiian - Try out the Loco Moco plate lunch or the Chicken Katsu with Beef combo plate
- [MingHin Cuisine - Chicago](#)
Hong Kong - Try out the dim sum: Siu Mai, Shrimp Dumplings, Taro Puffs, or BBQ platter
- [Hello Jasmine - Chicago](#)
Taiwanese - Try out the Boba Milk Tea, Popcorn Chicken, Special Braised Pork/Special Chicken Over Rice Bento

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IAND DIVERSITY COMMITTEE

PRESENTS: AAPI HERBS & SPICES



IL Pathway to Leadership Students shared herbs and spices from their various AAPI experiences and cultural backgrounds. Try some of these in your next dish to *spice up your life!*

CHINA

- FIVE SPICE
- PEPPERCORN
- ANISE STAR

SINGAPORE

- LAKSA LEAF
- GINGER
- PANDAN LEAF



HONG KONG

- GINGER
- GREEN ONIONS
- FERMENTED BLACK BEANS (DOUCHI)

HAWAII

- ALAEA SALT
- GREEN ONIONS
- MAUI ONIONS
- FIVE SPICE
- CHILI PEPPER

VIETNAM

- LEMONGRASS
- CILANTRO
- BASIL
- FIVE SPICE
- GINGER