



MAY FOODIE FOCUS

For our final day of **Asian American Heritage Month**, let's meet award winning **Thai Texan Celebrity Chef & Asian Mint Restaurant** Entrepreneur **Chef Nikky Phinyawatana!**



Born in Texas and raised in Bangkok, Thailand, Chef Nikky is a visionary entrepreneur and a celebrity chef! You've probably had her food if you're in the Dallas area as she is the founder and owner of the acclaimed **Thai/Asian Fusion restaurant chain Asian Mint!**

I recently had the pleasure to talk with Chef Nikky, a fellow member of Les Dames d'Escoffier, and catch up on what she she's been doing, and boy has she has been BUSY! With her fun new home kitchen invasion show "Thai Takeover's" on her YouTube channel, the launch of her sauce and condiment company, and her interesting new mission "Chef Nikky Feeding Souls!" Let's hear more about this!

I asked Nikky what the "Feeding Souls" mission is about and here's her answer. As owner of a well-established successful restaurant chain after the birth of her daughter Skye in 2013, Nikky asked herself, "what's next"? The Asian Mint restaurants were all doing great, the management team and staff were humming along nicely and didn't need her daily, and it was time to sit back and ask herself what do I truly love to do? Based on her true loves of cooking, teaching and travel, her new mission was born, "Chef Nikky Feeding Souls" was created to inspire folks through the journey of travel and cooking and to share her love of her unique Thai American culture and food.

To catch a delicious glimpse of her in action and find out about her next group culinary travel adventures check out her channels & Instagram at <https://www.youtube.com/c/chefnikky> & <https://chefnikky.com/chefnikky-watch/> <https://www.instagram.com/asianmint/?hl=en>

I couldn't let Nikky go without asking her some questions about her restaurants and her life. I hope you find her answers as interesting as I do.

Q. When a first-time customer visits **Asian Mint** what are the top 3 dishes that they must try? Pictured below.

A. **Pad Kee Mow Woon Sen**



Green Curry



Crab Fried Rice!



Q. If you were not a chef what career would you have chosen? A. Either running a NON-Profit to give service or something crazy like a Formula 1 driver!!

Q. What is your dream car? A. Porsche Boxter! Her current car is a Tesla!! Model X with free recharging for life!!

Q. What is your least favorite ingredient/food to cook with & why? A. My least favorite ingredient is dill. I will not cook with it. I have tried to like it, but I just can't.

Q. How many Asian Mint Restaurants do you have now? 4 locations located at Central & 75, Inwood and Lovers, Wycliff, & Addison with a Goal to have 10, in 5-7 years.



Q. Tell me about your Sauce and Condiment Company, what products do you make and where can I buy them? A. The sauce flavors include Pad Thai Sauce, Stir Fry Sauce, Black Soy Sauce, Sweet and Sour Sauce and a Hot Sauce. We also make "Chili crisp" condiment and flavors include Original Crispy Chili, Basil Thai Crispy Chili, Original Thai Crispy Chili, and Basil Thai Crispy Chili. You can buy them on Amazon and through our restaurant website at <https://asianmint.com/>

Q. What are your top 5 (or so favorite ingredients that you use daily and can't cook without? A. Chili Crisp, Lemongrass, garlic, Fresh Limes. MY SAUCES! Herbs! When I'm chopping them, the smells remind me of my hometown of Thailand and the earth that they came from!

Q If you could choose, what would your last meal be? A. **Yum Woon Sen**. This is the dish I grew up eating and something I crave all the time. It's a Thai clear noodle salad laced with fresh lime juice, Thai chilies, fish sauce, shallots, herbs, and peanuts. I would have that with green curry, Thai fried omelet, and jasmine rice.

