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## **DEARBORN CHEF OFFERS FREE HEALTHY THAI COOKING CLASSES DURING NATIONAL NUTRITION MONTH WITH NO SUGAR ADDED PRODUCTS**

**DETROIT, Mich.** – Award-winning chef of Bangkok 96, Genevieve Vang, promotes her gluten-free and vegan product line, Thai Feast®, throughout March and April by offering free Thai cooking classes in Dearborn and inside the Detroit Shipping Company in Midtown Detroit.

Meijer grocery retailer recently launched Chef Genevieve's gluten-free pantry products in 38 metro Detroit locations. Vang also owns Bangkok 96 Street Food in Midtown Detroit. Vang's products are healthy solutions for home cooks and busy people who want to recreate popular Asian dishes and seek alternative ingredients. Her seasoning mixes are plant-based with no sugar added and low in sodium. Add water to the mix to recreate the most popular Thai dish, Pad Thai, or Vietnamese-inspired Pho soup base. Meijer now sells Pad Thai Seasoning Mix, Tempura Batter Mix, and Pho Soup Mix under the Thai Feast brand. There's also Thai Hot Chili Pepper Spice for spice lovers, a sought-after item since it debuted at the Dearborn restaurant in the 90s. Vang hopes to get her products into all 250 Meijer locations by the end of the year.

Vang said, "I developed my mixes and spices for friends who needed to switch to a gluten-free lifestyle. The Thai Feast brand started as a project to give hope to other food lovers who had to give up on their favorite foods due to health issues. I was diagnosed with gluten intolerance and dairy allergy during the pandemic, and my ongoing research and development in the test kitchen saved me. I also have family members with diabetes, and I couldn't watch them suffer anymore. My products allow home cooks to embrace cooking again and not be bored with ingredients. Anyone can learn to make Pad Thai, Pho, and Tempura battered food without worrying about fish sauce, shellfish, and wheat allergens. Add water to my dry mixes for an instant sauce base, and substitute any proteins and vegetables. The more vegetables you add to a dish, the more nourishment the body gets. Instead of white rice noodles, substitute brown rice noodles or vegetable noodles. Lunch and dinner can be ready within minutes!"

March 8 is the first cooking class Vang will offer for free, and there is a current waiting list to attend. Guests can cook alongside Chef Genevieve in a hands-on cooking class to learn how to make her Famous Pad Thai Roll™, gluten-free vegetable tempura, and the GF Thai Spicy Chicken Sandwich. Additional courses with limited seats are available throughout March and April. Sign up at [www.thaifeast.com](http://www.thaifeast.com) for more information.

### **About Thai Feast**

Thai Feast is a certified WBE women-owned company that manufactures gluten-free Asian gourmet seasoning mixes and spices locally in Warren, Michigan. Founded in 2011, Thai Feast was one of the local industry leaders to offer a gluten-free line of Thai-inspired frozen meals.

Thai Feast envisions a world where healthy choices and flavors of the world can combine to bring people together. To learn more, visit [www.thaifeast.com](http://www.thaifeast.com) or follow Thai Feast on Facebook and Instagram.