

**what to cook
when you don't
feel like cooking**



**make it
fast**

CAROLINE CHAMBERS
NEW YORK TIMES BESTSELLING AUTHOR

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**caroline
chambers**

photographs by erin scott

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Food Stylist: Lillian Kang

Art Director: Renée Bollier

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To my Mom and Dad, for filling me with the completely delusional belief that I could succeed at absolutely anything I wanted in life. Thank you for never, ever doubting one of my wild ideas and for always saying, “Sounds great! How can we help?”

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