

the FOODTRUCK COOKBOOK

EASY RECIPES FOR BEGINNER TRUCK CHEFS



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The Rise of Food Trucks

Food trucks have revolutionized the culinary world, turning streets into sizzling hubs of flavor and creativity.

What began as a humble way to serve quick meals on the go has evolved into a global movement redefining how we experience food.

These mobile kitchens offer an incredible variety of dishes - from gourmet burgers and wood-fired pizzas to authentic tacos and decadent desserts - all crafted with care and served fresh wherever the truck parks.

One of the key appeals of food trucks is their flexibility.

Without the constraints of a traditional restaurant, chefs can innovate freely, test new recipes, and interact directly with customers.

For entrepreneurs, food trucks provide a lower-cost entry into the food industry while still offering a powerful way to build a brand and loyal following.

Whether stationed at a bustling city corner, local fair, festival, or private event, food trucks bring communities together through diverse cuisines, bold flavors, and a shared love for good food made fast and fresh.

The recipes in this collection are designed to match the food truck spirit: easy to prepare, packed with flavor, and ready to satisfy hungry customers on the move.

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Pizza Food Truck

“Slice on Wheels”

Pizza is one of the most beloved street foods across the globe, and food trucks have taken it to the next level.

Whether it's a crisp, wood-fired Neapolitan, a handheld pizza wrap, or a bold twist on the breakfast slice, pizza food trucks bring versatility, speed, and crowd-pleasing flavors to the streets.

Their appeal lies in simplicity and creativity - fresh ingredients, fast cook times, and endless topping possibilities make pizza a perfect fit for mobile kitchens.

This section offers delicious pizza recipes designed for quick assembly and maximum flavor on the go.

Margherita Flatbread Pizza

A classic flatbread topped with fresh mozzarella, basil, and tomato sauce for a light yet flavorful bite.

Prep Time: 5 min

Cook Time: 8–10 min

Complexity: Easy

Ingredients:

- 1 flatbread
- ¼ cup marinara sauce
- 1 fresh mozzarella ball, sliced
- Fresh basil leaves
- Olive oil
- Salt

Method:

- Preheat a flat-top grill or pizza oven to medium-high.
- Spread marinara sauce over flatbread.
- Top with mozzarella slices and a pinch of salt.
- Cook on grill (covered) or oven for 5–7 minutes until cheese melts and bubbles.
- Drizzle with olive oil, garnish with fresh basil, and serve hot.



BBQ Chicken Pizza

Smoky BBQ sauce, grilled chicken, red onions, and mozzarella come together on a crisp crust.

Prep Time: 7 min

Cook Time: 10–12 min

Complexity: Medium

Ingredients:

- 1 pizza dough round
- ¼ cup BBQ sauce
- ½ cup shredded cooked chicken
- ¼ cup red onions, thinly sliced
- ½ cup shredded mozzarella
- Cilantro (garnish)

Method:

- Roll out dough and pre-bake for 3 minutes on a pizza stone or oven tray.
- Spread BBQ sauce, then top with chicken, onions, and mozzarella.
- Bake at 450°F for 7–8 minutes until golden.
- Finish with chopped cilantro and serve.



Pepperoni Supreme Pizza

Loaded with spicy pepperoni, bell peppers, onions, and melted cheese on a hearty pizza base.

Prep Time: 6 min

Cook Time: 10–12 min

Complexity: Medium

Ingredients:

- Pizza dough
- ¼ cup pizza sauce
- ½ cup mozzarella
- 10 slices pepperoni
- ¼ green pepper, sliced
- ¼ red onion, sliced
- Black olives (optional)

Method:

- Spread sauce on dough and layer toppings.
- Bake in pizza oven for 7–10 minutes at 475°F.
- Slice and serve hot.



White Garlic Chicken Pizza

Creamy garlic sauce pairs with grilled chicken, spinach, and mozzarella on flatbread.

Prep Time: 8 min

Cook Time: 12–14 min

Complexity: Medium

Ingredients:

- Pizza dough
- 2 tbsp garlic cream sauce
- ½ cup shredded mozzarella
- ¼ cup grilled chicken, chopped
- Parsley and chili flakes

Method:

- Spread garlic sauce over dough, add chicken and cheese.
- Bake until cheese browns (about 8 minutes).
- Garnish and serve.



Veggie Lover's Pizza Wrap

A flour wrap filled with roasted vegetables, marinara, and cheese for a portable veggie delight.

Prep Time: 4 min Cook Time: 6–8 min Complexity: Easy

Ingredients:

- Large tortilla
- 2 tbsp pizza sauce
- ¼ cup mushrooms, onions, peppers
- ¼ cup mozzarella

Method:

- Sauté veggies and set aside.
- Warm tortilla on griddle, add sauce, veggies, and cheese.
- Fold and grill for 2–3 minutes on each side.



Breakfast Pizza

Eggs, cheese, sausage, and breakfast potatoes baked onto a crispy pizza crust.

Prep Time: 8 min Cook Time: 10–12 min Complexity: Medium

Ingredients:

- Pizza dough
- 2 scrambled eggs
- Bacon crumbles
- Mozzarella and cheddar blend
- Hot sauce (optional)

Method:

- Top pre-baked crust with scrambled eggs, bacon, and cheese.
- Bake until cheese melts.
- Drizzle with hot sauce.





Mexican Food Truck

“Laughing Loco Tacos”

Mexican food trucks are a staple of the street food scene, celebrated for their bold flavors, vibrant ingredients, and satisfying portions.

From tacos and burritos to elote and quesadillas, these mobile kitchens serve up both traditional and fusion dishes that capture the heart of Mexican cuisine. With easy-to-prepare components and exciting flavor combinations, Mexican street food thrives in the fast-paced environment of food trucks.

This section delivers tried-and-true classics as well as inventive spins, ideal for delighting your customers with every bite.

Classic Beef Tacos

Seasoned ground beef in soft or crunchy tortillas with lettuce, cheese, and salsa.

Prep Time: 5 min Cook Time: 6–8 min Complexity: Easy

Ingredients:

- 1 lb ground beef
- Taco seasoning
- Corn tortillas
- Lettuce, tomato, cheese, sour cream

Method:

- Cook beef with seasoning until browned.
- Warm tortillas on grill.
- Assemble with toppings and serve.



Chicken Quesadilla

Grilled chicken and melted cheese folded in a toasted tortilla served with salsa or sour cream.

Prep Time: 5 min Cook Time: 8–10 min Complexity: Easy

Ingredients:

- Flour tortilla
- ½ cup grilled chicken, chopped
- ½ cup cheese (cheddar & Monterey Jack)
- Salsa and sour cream (sides)

Method:

- Place chicken and cheese on half the tortilla.
- Fold and grill 3 minutes each side.
- Slice and serve with salsa/sour cream.



Loaded Nachos

Crispy tortilla chips piled high with beef, cheese, jalapeños, and creamy sauces.

Prep Time: 4 min Cook Time: 5–7 min Complexity: Easy

Ingredients:

- Tortilla chips
- Queso sauce
- Black beans
- Jalapeños
- Sour cream, guacamole

Method:

- Layer chips with warm queso, beans, and jalapeños.
- Top with sour cream and guacamole.
- Serve immediately.



Fish Tacos with Slaw

Crispy fish fillets topped with zesty slaw and tangy sauce in warm tortillas.

Prep Time: 8 min Cook Time: 10–12 min Complexity: Medium

Ingredients:

- Breaded fish fillets
- Corn tortillas
- Cabbage slaw
- Chipotle mayo

Method:

- Fry or grill fish until crispy.
- Warm tortillas and add fish and slaw.
- Drizzle chipotle mayo.



Carne Asada Burrito

Grilled marinated steak, beans, rice, and pico de gallo wrapped in a soft tortilla.

Prep Time: 8 min Cook Time: 10–12 min Complexity: Medium

Ingredients:

- Grilled steak slices
- Rice, black beans
- Pico de gallo
- Cheese, sour cream
- Large flour tortilla

Method:

- Warm tortilla and layer ingredients.
- Roll tightly and grill for 2 minutes.



Street Corn Cups (Elote in a Cup)

Charred corn mixed with mayo, cotija cheese, lime, and chili powder in a grab-and-go cup.

Prep Time: 5 min Cook Time: 5–7 min Complexity: Easy

Ingredients:

- Corn kernels (grilled or roasted)
- Mayo
- Cotija cheese
- Chili powder, lime

Method:

- Mix corn with mayo, cheese, chili powder.
- Squeeze lime and serve in cups.





Burger Food Truck

“Burger Me Up”

Burgers are a cornerstone of food truck menus for good reason - they’re fast, filling, and endlessly customizable.

Whether it’s a juicy cheeseburger, a gourmet build piled high with toppings, or a plant-based patty for the health-conscious crowd, burger trucks offer something for everyone.

Their simplicity allows for rapid service while still giving room for culinary creativity.

The recipes in this section range from American classics to bold innovations, all optimized for efficiency and taste.

Classic Cheeseburger

Juicy beef patty topped with American cheese, lettuce, tomato, and burger sauce on a soft bun.

Prep Time: 5 min Cook Time: 8–10 min Complexity: Easy

Ingredients:

- ¼ lb beef patty
- American cheese
- Lettuce, tomato, pickles
- Burger bun

Method:

- Grill patty 3–4 mins per side.
- Melt cheese on top.
- Assemble with toppings on toasted bun.



Bacon BBQ Burger

Smoky BBQ sauce, crispy bacon, and cheddar top this hearty grilled burger.

Prep Time: 7 min Cook Time: 10–12 min Complexity: Medium

Ingredients:

- Beef patty
- BBQ sauce
- Cheddar cheese
- Crispy bacon
- Onion rings

Method:

- Grill patty, top with BBQ and cheese.
- Toast bun, add bacon and onion rings.
- Serve hot.



Spicy Jalapeño Burger

A bold burger with pepper jack cheese, fresh jalapeños, and spicy aioli.

Prep Time: 6 min Cook Time: 10–12 min Complexity: Medium

Ingredients:

- Beef or chicken patty
- Pepper jack cheese
- Sliced jalapeños
- Chipotle mayo
- Lettuce, tomato

Method:

- Grill patty, melt cheese.
- Add toppings and chipotle mayo on toasted bun.



Mushroom Swiss Burger

Sautéed mushrooms and creamy Swiss cheese top a juicy grilled beef patty.

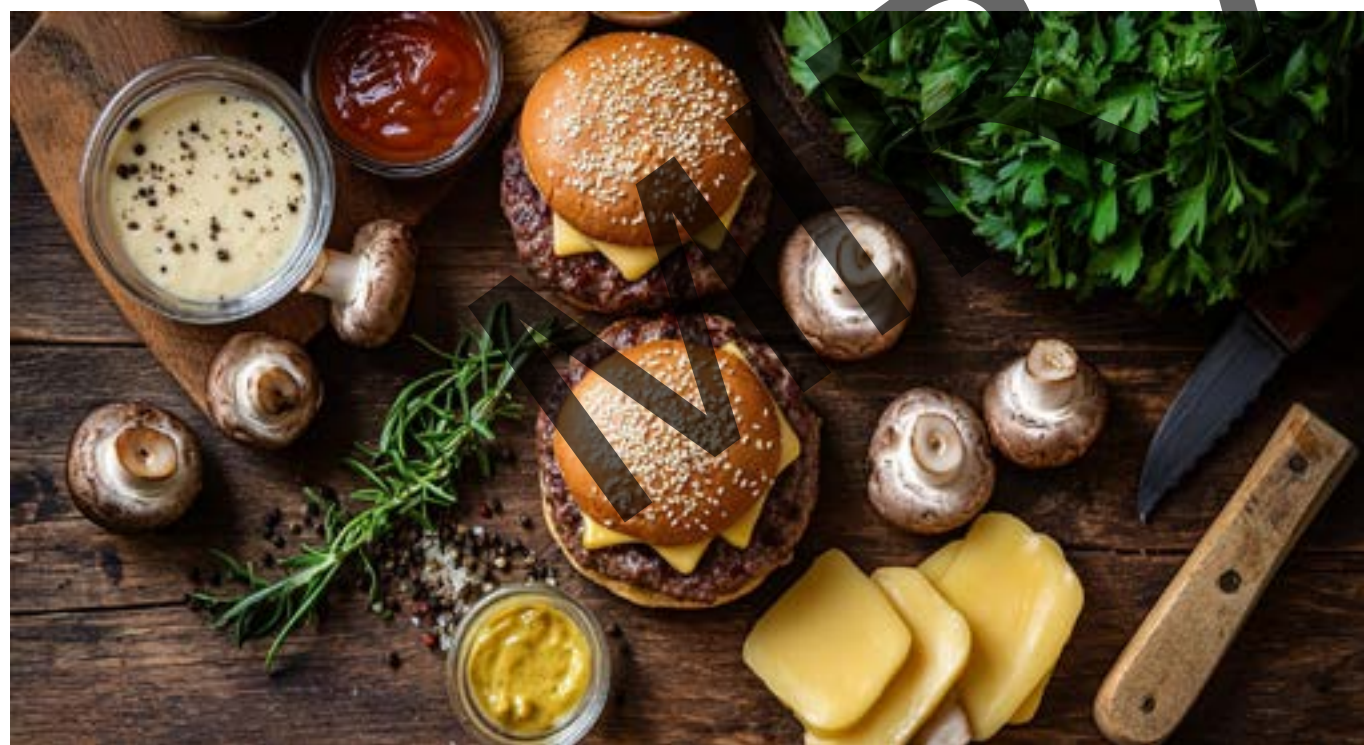
Prep Time: 7 min Cook Time: 10–12 min Complexity: Medium

Ingredients:

- Beef patty
- Sautéed mushrooms
- Swiss cheese
- Garlic aioli

Method:

- Grill patty and sauté mushrooms in butter.
- Melt Swiss cheese over patty.
- Assemble with aioli on bun.



Breakfast Burger

A burger with bacon, egg, and cheese – the perfect morning indulgence.

Prep Time: 8 min Cook Time: 12–14 min Complexity: Medium

Ingredients:

- Beef patty
- Fried egg
- Bacon
- Cheddar
- Hash brown (optional)

Method:

- Grill patty, fry egg.
- Layer all on toasted bun with cheese and bacon.



Vegan Black Bean Burger

A flavorful plant-based patty with lettuce, tomato, and vegan mayo on a toasted bun.

Prep Time: 6 min Cook Time: 8–10 min Complexity: Medium

Ingredients:

- Black bean patty
- Vegan cheese
- Avocado
- Lettuce, tomato

Method:

- Grill or pan-fry patty.
- Assemble with toppings on vegan bun.





Asian Food Truck

“Wok On The Wild Side”

Asian food trucks showcase the diversity and depth of flavors from across the continent, often blending traditional recipes with modern street food concepts.

Whether it's savory noodle bowls, steamed bao, satay skewers, or Korean fusion tacos, these dishes are rich in umami and built for portability. With bold sauces, vibrant garnishes, and aromatic spices, Asian-inspired food trucks deliver exciting meals that pack a punch.

These recipes offer a curated collection that balances authenticity with practical food truck execution.

Teriyaki Chicken Rice Bowl

Grilled chicken glazed in teriyaki sauce over steamed rice with vegetables.

Prep Time: 10 min Cook Time: 12–15 min Complexity: Medium

Ingredients:

- Grilled chicken in teriyaki sauce
- Steamed rice
- Sesame seeds, green onions

Method:

- Grill chicken, glaze with sauce.
- Serve over rice with sesame and green onions.



Pork Gyoza Dumplings

Pan-seared dumplings filled with seasoned ground pork, served with dipping sauce.

Prep Time: 5 min Cook Time: 6–8 min Complexity: Medium

Ingredients:

- Gyoza wrappers
- Ground pork
- Cabbage, garlic, ginger

Method:

- Mix filling, wrap dumplings.
- Pan-fry then steam with lid on for 6–7 mins.



Korean BBQ Beef Tacos

Tender Korean-style beef with kimchi slaw in soft tortillas.

Prep Time: 7 min Cook Time: 10–12 min Complexity: Medium

Ingredients:

- Bulgogi beef
- Slaw (cabbage + carrots + vinegar)
- Small tortillas

Method:

- Cook beef in sauce, warm tortillas.
- Assemble with slaw.



Thai Chicken Satay Skewers

Marinated grilled chicken skewers served with a creamy peanut dipping sauce.

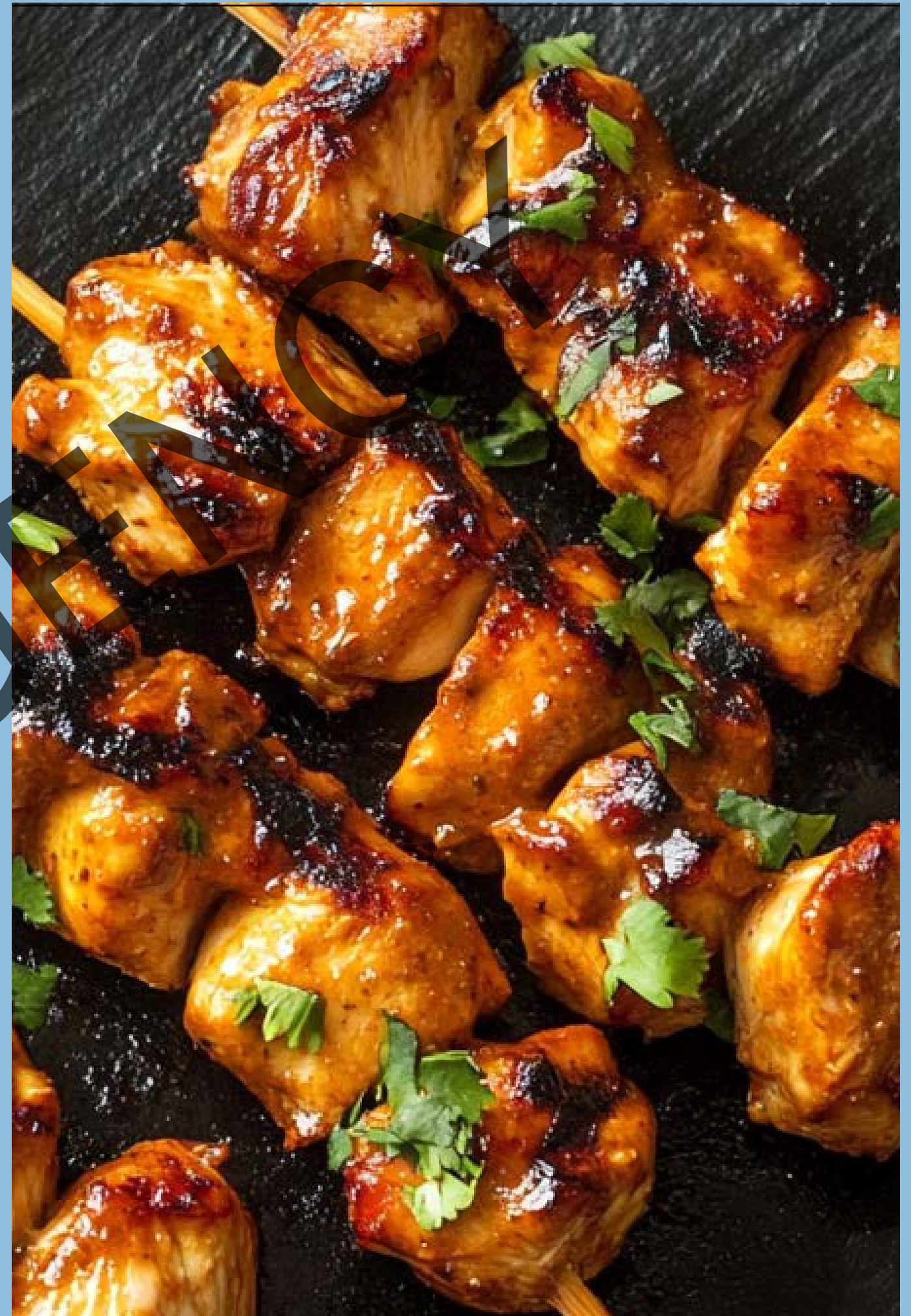
Prep Time: 8 min Cook Time: 10–12 min Complexity: Medium

Ingredients:

- Marinated chicken on skewers
- Peanut sauce

Method:

- Grill skewers 3–4 mins per side.
- Serve with peanut sauce.



Sweet Chili Shrimp Noodles

Shrimp stir-fried with noodles, veggies, and sweet chili sauce for a tangy kick.

Prep Time: 10 min Cook Time: 12–14 min Complexity: Hard

Ingredients:

- Cooked rice noodles
- Sautéed shrimp
- Sweet chili sauce
- Green onions

Method:

- Cook shrimp and toss with noodles and sauce.
- Garnish and serve hot.



Bao Buns with Pork Belly

Steamed bao buns filled with tender pork belly, pickled veggies, and hoisin glaze.

Prep Time: 12 min Cook Time: 15–18 min Complexity: Hard

Ingredients:

- Steamed bao buns
- Braised pork belly
- Pickled cucumbers
- Hoisin sauce

Method:

- Steam buns
- Fill with pork, pickles, and sauce.





Sweet Food Truck

“Doughlicious Wheels”

No food truck roundup is complete without desserts, and sweet food trucks bring the fun and indulgence that keep customers coming back. From fried Oreos to churros and fruit-filled crepes, these treats are easy to prepare and irresistible to passersby.

Perfect for festivals, late-night crowds, or anyone with a sweet tooth, dessert trucks offer high-impact menu items with low prep complexity.

This section is packed with simple yet satisfying recipes that are as eye-catching as they are delicious.

Mini Churro Bites

Bite-sized fried dough tossed in cinnamon sugar and served with chocolate dip.

Prep Time: 4 min Cook Time: 5–7 min Complexity: Easy

Ingredients:

- Churro dough or puff pastry
- Cinnamon sugar
- Chocolate sauce

Method:

- Fry dough until golden.
- Toss in cinnamon sugar.
- Serve with chocolate dip.



Waffle Sticks with Toppings

Crispy waffle strips served with assorted sweet toppings like fruit, syrup, and whipped cream.

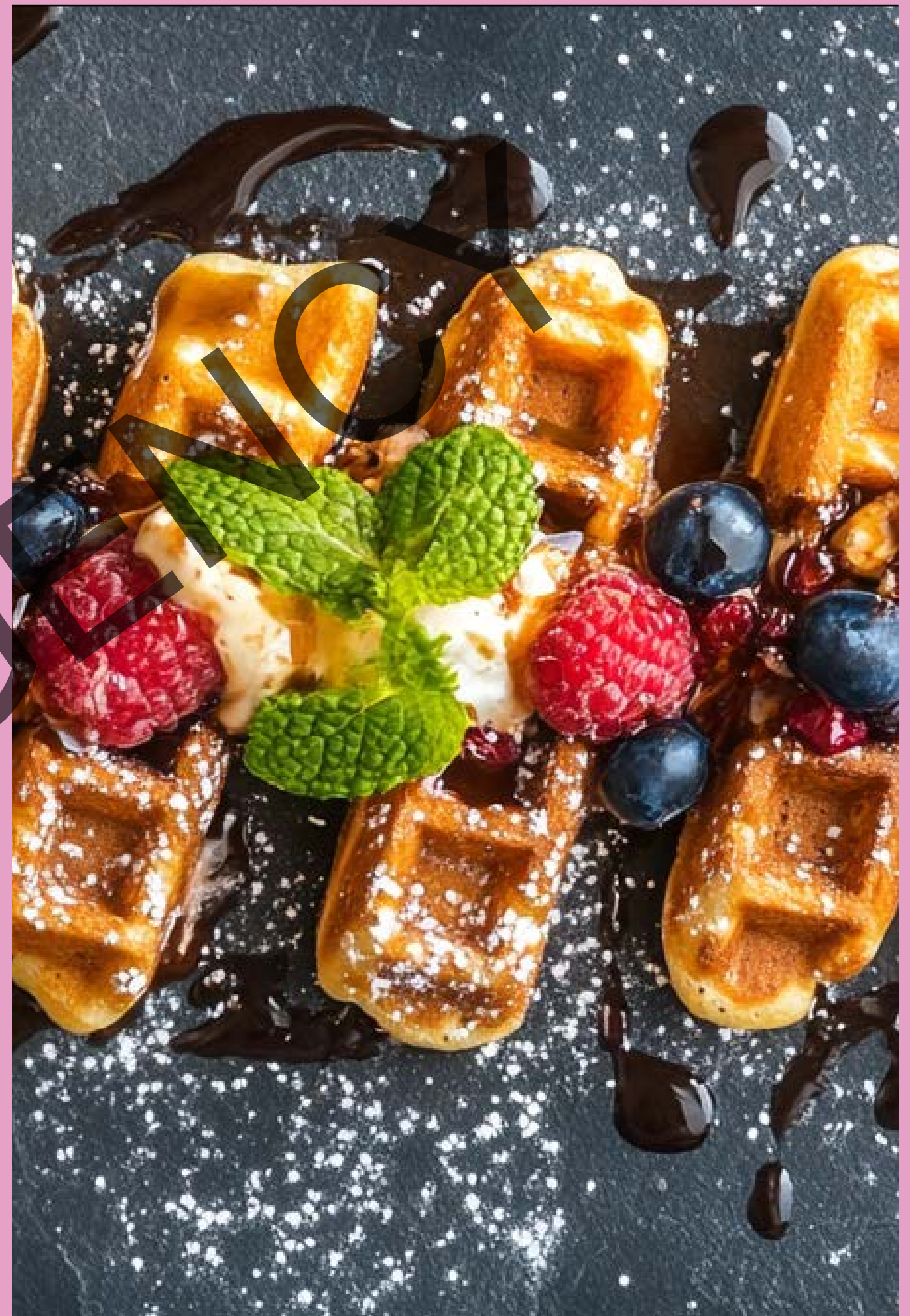
Prep Time: 5 min Cook Time: 6–8 min Complexity: Easy

Ingredients:

- Waffle batter
- Nutella, whipped cream, sprinkles

Method:

- Cook waffles, slice into sticks.
- Top as desired.



Fried Oreo Sundae

Deep-fried Oreos topped with ice cream, chocolate sauce, and whipped cream.

Prep Time: 4 min Cook Time: 6–8 min Complexity: Easy

Ingredients:

- Oreo cookies
- Pancake batter
- Oil for frying
- Ice cream

Method:

- Dip Oreos in batter, fry until golden.
- Top with ice cream and chocolate drizzle.



Fruit & Cream Crepes

Soft crepes filled with fresh fruit and sweetened cream cheese or whipped cream.

Prep Time: 6 min Cook Time: 8–10 min Complexity: Medium

Ingredients:

- Pre-made crepes
- Whipped cream
- Fresh berries

Method:

- Warm crepes on griddle.
- Fill with cream and fruit, fold, and serve.



S'mores Dessert Taco

A graham-flavored taco shell filled with melted chocolate, marshmallow, and crumbled cookies.

Prep Time: 3 min Cook Time: 5–7 min Complexity: Easy

Ingredients:

- Sweet tortilla or waffle shell
- Chocolate sauce
- Marshmallow fluff
- Crushed graham crackers

Method:

- Warm shell, fill with fluff and chocolate.
- Sprinkle crumbs on top.



Banana Spring Rolls

Bananas wrapped in spring roll wrappers, fried until golden, and drizzled with caramel.

Prep Time: 5 min Cook Time: 6–8 min Complexity: Medium

Ingredients:

- Spring roll wrappers
- Banana halves
- Sugar & cinnamon
- Caramel sauce

Method:

- Wrap banana, fry until crisp.
- Drizzle with caramel.



Note from the Author

Dear Reader,

When I first stepped into the world of food trucks, I had no idea that I was also stepping into a community - a place where food becomes a bridge between cultures, neighborhoods, and stories. A food truck isn't just a kitchen on wheels; it's a moving celebration of creativity, grit and passion.

This cookbook was born from that spirit. Every recipe inside has been designed with the food truck in mind: bold flavors, quick preparation, and dishes that can be served with love through a window to a hungry customer.

Some recipes are inspired by traditional comfort foods, others by international street eats, but all of them share one thing in common - they're made to bring people joy. Whether you're an aspiring food truck owner, a home cook looking for exciting flavors, or simply someone curious about the magic that happens behind the service window, I hope these recipes inspire you to cook boldly, experiment freely, and always serve with heart.

Thank you for letting me share this journey with you.

Wherever the road takes your cooking adventures, may it always be delicious.

Lilly T. Edge



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