

for the
little onesnoodles &
scrambled egg

Pad Thai

Delicious, quick and easy! Rice noodles tossed with chicken, eggs and veggies and finished with crunchy peanuts.



25 minutes



4 servings



chicken

How did the cooking go? Go to the **My Recipes** tab in your **Profile** and leave a review or send an email to hello@dinnertwist.com.au

FROM YOUR BOX

GINGER	1 piece
LIME	1
GARLIC CLOVE	1
SPRING ONIONS	1 bunch
CARROTS	2
BEAN SHOOTS	1 bag
FREE-RANGE EGGS	6-pack
RICE NOODLES	2 packets
PRECOOKED CHICKEN	1 packet
PEANUTS	1 packet

FROM YOUR PANTRY

sesame oil (or other), brown sugar, soy sauce, white wine vinegar

COOKING TOOLS

large frypan, saucepan

You can use these ingredients to make a quick fried rice instead! Flavour it with ginger, garlic, soy sauce and sweet chilli sauce!

Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.



1. Make the Sauce

Bring a saucepan of water to a boil.

Grate ginger to yield 1 tbsp. Combine with lime juice, crushed garlic, **2 tbsp sugar**, **3 tbsp soy sauce**, **1 tbsp vinegar** and **2 tbsp sesame oil**.



2. PREPARE the INGREDIENTS

Slice spring onions (reserve some green tops for garnish), julienne or grate carrots and set aside with bean shoots. Whisk the eggs in a bowl.

tip Reserve the eggs if you prefer them fried!



3. COOK the NOODLES

Add noodles to the boiling water and cook for 2 minutes or until tender. Drain and rinse in cold water.

tip Be careful not to overcook the noodles. Rinse them in cold water to stop the cooking process.



4. COOK the Vegetables & EGGS

Heat a large pan with **sesame oil** over high heat. Add prepared veggies and chicken, cook for 3-4 minutes. Move to the side of the pan, pour in eggs and stir to scramble.

tip Allow the eggs to set for a minute, then stir them to scramble.



5. TOSS it ALL together

Gently stir in sauce and noodles. Combine well and adjust seasoning with more **soy sauce** if needed.

tip Rinse the noodles again before adding them to the pan if needed. Be careful not to stir them too much; they could break apart.



6. FINISH & SERVE

Serve Pad Thai topped with peanuts and any reserved spring onion tops.

tip Drizzle with sweet chilli or other hot sauce for an extra boost of flavour!