



DINNER TWIST
LOCAL, HEALTHY, DELIVERED





Product Spotlight: Rice noodles

Rice noodles come in all different thicknesses and shapes. They are available dried, frozen and fresh!

1 Chicken Pad Thai

Delicious, quick and easy! Pad Thai with chicken mince and veggies finished with crunchy peanuts and fresh coriander.

 20 minutes

 4 servings

 Chicken

27 July 2020

Add some eggs!

A great way to stretch the dish is to whisk 2 eggs and add to frypan to scramble before tossing in the noodles! Pad Thai is also delicious topped with fried eggs.

FROM YOUR BOX

RICE NOODLES	375g
LIME	1
CHICKEN MINCE	600g
SPRING ONIONS	1/2 bunch *
GINGER	40g
PAK CHOY	1 bunch
SHREDDED CARROT	1 bag (200g)
BEAN SHOOTS	1 bag (250g)
PEANUTS	1 packet (50g)
CORIANDER	1 packet

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil (sesame or other), garlic (1-2 cloves), soy sauce, sweet chilli sauce, red or white wine vinegar

KEY UTENSILS

saucepan, wok or frypan

NOTES

Add lime zest to sauce for extra boost of flavour!

We used sesame oil for added flavour, but any other neutral oil works fine too.

Add half of the bean shoots at step 5 and serve remaining fresh.



1. COOK THE NOODLES

Bring a saucepan of water to the boil. Add noodles and cook for 2 minutes, or until cooked al dente. Drain and rinse in cold water.



2. MAKE THE SAUCE

Combine juice from 1/2 lime (see notes), **3 tbsp sweet chilli sauce**, **2 tbsp soy sauce** and **1 tbsp vinegar**.



3. COOK THE CHICKEN

Heat a large pan/wok with **oil** over high heat. Add chicken mince and cook, breaking up lumps with a spatula. Chop spring onions, grate ginger and crush **1-2 garlic cloves**, add to the pan as you go.



4. ADD THE VEGETABLES

Trim, rinse and slice pak choy. Add to pan with carrot and cook for further 3-4 minutes, or until softened.



5. TOSS IT ALL TOGETHER

Add sauce, noodles and bean shoots to pan and toss to combine well (see notes).



6. FINISH AND SERVE

Serve Pad Thai topped with peanuts, chopped coriander and remaining lime cut into wedges.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to hello@dinnertwist.com.au

