



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Rice Noodles


Rice noodles are popular in Asian cuisine. They cook quickly and are gluten-free by ingredient. They have a subtle flavour that pairs well with the aromatic spices used in this quick Pad Thai!



2 Chicken Pad Thai

Free-range chicken, tender rice noodles, and lots of aromatic flavour from ginger, garlic, sweet chilli sauce and soy.

 30 minutes

 4 servings

 Chicken

5 October 2020

Eggs-ellent alternative

Instead of adding whisked egg, you can fry the eggs on the side and serve on top of the dish.

FROM YOUR BOX

RICE NOODLES	1 packet (375g)
LIME	1
GINGER	1 piece
SPRING ONIONS	1/2 bunch *
BABY WOMBOK	1/2 *
RED CAPSICUM	1
CARROT	1
FREE-RANGE EGGS	3 *
CHICKEN STIR-FRY STRIPS	300g
PEANUT/CRISPY SHALLOT MIX	1 packet (50g)

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil (see notes), pepper, soy or fish sauce, sweet chilli sauce, garlic (2 cloves), red or white wine vinegar

KEY UTENSILS

large frypan or wok, large saucepan

NOTES

We used sesame oil for extra flavour in this dish.

If you like it hot, you can serve with sliced fresh chilli or a sprinkle of chilli flakes.



1. COOK THE NOODLES

Bring a saucepan of water to the boil. Cook noodles in boiling water for 3–4 minutes or until just tender. Drain and rinse under cold water.



2. MAKE THE SAUCE

Combine zest from whole lime and juice from half lime (wedge remaining) with 1 tbsp grated ginger, **2 crushed garlic cloves**, **3 tbsp sweet chilli sauce**, **2 tbsp soy sauce** and **1 tbsp vinegar**.



3. PREP THE VEGETABLES

Slice spring onions (keep some green tops for garnish), wombok and capsicum. Halve and slice carrot into crescents. Whisk eggs in a small bowl.



4. COOK THE CHICKEN

Heat a large frypan or wok with **oil** over high heat. Add chicken strips and cook for 5–6 minutes or until cooked through. Add vegetables and cook for a further 2–3 minutes until just tender.



5. ADD EGGS AND NOODLES

Move chicken and vegetables to one side. Pour in eggs and cook, stirring until scrambled. Add noodles and sauce. Stir well to combine and heat through. Season to taste with **pepper and soy sauce**.



6. FINISH AND PLATE

Divide noodles between bowls and top with a lime wedge, reserved spring onion tops and peanut/shallot mix (see notes).

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

