



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!



P2 Chicken Pad Thai

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

 20 minutes

 2 servings

 Chicken

15 April - 6 May 2022

Spice it up!

You can add some fresh grated ginger to the sauce for an extra boost of flavour. If you like more heat, you can use fresh red chilli or a sambal olek instead of the sweet chilli sauce.

FROM YOUR BOX

RICE VERMICELLI	1 packet
LIME	1
CHICKEN MINCE	300g
SPRING ONIONS	2
ASIAN GREENS	2 bulbs
CARROT	1
BEAN SHOOTS	1 bag
ROASTED PEANUTS	1 packet
CORIANDER	1 packet

FROM YOUR PANTRY

oil for cooking, soy sauce, sweet chilli sauce, red or white wine vinegar

KEY UTENSILS

large frypan, saucepan

NOTES

Add lime zest to sauce for an extra flavour boost!

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), **2 tbsp sweet chilli sauce**, **1 tbsp soy sauce** and **1/2 tbsp vinegar**.



3. COOK THE CHICKEN

Heat a large pan with **oil** (see notes) over high heat. Add chicken and cook, breaking up lumps with a spatula. Chop spring onions and add to pan.



4. ADD THE VEGETABLES

Trim, rinse and slice Asian greens. Grate carrot. Add to pan and cook for a further 3-4 minutes, or until softened.



5. TOSS THE NOODLES

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

