

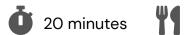


Product Spotlight: Rice noodles

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

Chicken Pad Thai P4

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









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 samba olek instead of the sweet chilli sauce.

4X

FROM YOUR BOX

RICE VERMICELLI	1 packet
LIME	1
CHICKEN MINCE	600g
SPRING ONIONS	4
ASIAN GREENS	1 bunch
CARROT	1
BEAN SHOOTS	1 bag
ROASTED PEANUTS	1 packet
CORIANDER	1 packet



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), 3 tbsp sweet chilli sauce, 2 tbsp soy sauce and 1 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.

