

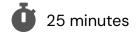


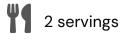


# **Pad Thai**

# with Prawns

Whip up this much-loved noodle dish in no time! Fresh prawns tossed in a hot pan with rice noodles, vegetables and a perfectly balanced sweet, salty and sour sauce, finished with lime, chopped peanuts and chilli.







Make it authentic!

This is a quick and easy way to achieve a delicious pad Thai using pantry staples. You may have some of the ingredients that will elevate this dish even more! Add some tamarind paste, crushed garlic and use palm sugar if you have some!

## **FROM YOUR BOX**

RICE NOODLES	200g
GINGER	1 piece
LIME	1
ROASTED PEANUTS	1 packet
RED CHILLI	1
THAI BASIL	1 packet
SPRING ONIONS	1 bunch
UNCOOKED PRAWNS	1 packet
BEAN SHOOTS	1 bag

#### FROM YOUR PANTRY

oil for cooking, fish sauce, sugar (of choice), rice wine vinegar, pepper

#### **KEY UTENSILS**

large frypan or wok, saucepan

#### **NOTES**

Rinse the noodles in cold water to stop the cooking process. This will prevent the noodles from breaking apart when they get tossed in the pan later.

Use a neutral flavoured oil or sesame oil for the best results!





#### 1. COOK THE NOODLES

Bring a saucepan of water to a boil. Add **noodles** to boiling water and cook for 2 minutes or until just tender. Drain and rinse in cold water (see notes).



## 2. PREPARE THE SAUCE

Peel and grate ginger. Combine with zest and juice from 1/2 lime, 3 tbsp fish sauce, 2 tbsp sugar, 1 tbsp vinegar and 2 tbsp oil (see notes).



#### 3. PREPARE THE GARNISH

Chop **peanuts**. Slice **chilli** and pick **basil leaves**. Wedge remaining lime. Set aside.



## 4. COOK THE STIR-FRY

Heat a large frypan or wok over high heat with **oil**. Slice **spring onions** into 3 cm pieces (reserve some tops for garnish). Add to pan along with **prawns**. Cook for 3 minutes.



## **5. TOSS THE NOODLES**

Add cooked noodles, prepared sauce and bean shoots to pan. Toss until well combined. Season to taste with fish sauce and pepper.



#### 6. FINISH AND SERVE

Slice reserved spring onion tops. Use to garnish along with peanuts, chilli and basil leaves. Serve with remaining lime 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



