



### Product Spotlight: Thai Basil

Thai basil has a purple stem and an aroma of liquorice, cinnamon and mint. It still holds its flavour after cooking where as sweet basil is best enjoyed fresh!



## 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.



25 minutes



4/6 servings



Fish

## 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!*

Per serve : **PROTEIN** 29g **TOTAL FAT** 13g **CARBOHYDRATES** 51g

## FROM YOUR BOX

	4 PERSON	6 PERSON
RICE NOODLES	2 x 200g	3 x 200g
GINGER	1 piece	2 pieces
LIME	1	2
ROASTED PEANUTS	40g	2 x 40g
RED CHILLI	1	1
THAI BASIL	1 packet	1 packet
SPRING ONIONS	2 bunches	2 bunches
UNCOOKED PRAWNS	2 packets	3 packets
BEAN SHOOTS	1 bag	1 bag

## FROM YOUR PANTRY

oil for cooking (see notes), 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!



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### 1. COOK THE NOODLES

Bring a saucepan of water to a boil. Add **noodles** to boiling water and cook for 3 minutes or until just tender. Drain and rinse in cold water (see notes).



### 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.



### 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).

**6P** - Grate ginger. Mix with zest and juice from **1 lime**, **4 tbsp fish sauce**, **3 tbsp sugar**, **2 tbsp vinegar** and **3 tbsp oil**.



### 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**.



### 3. PREPARE THE GARNISH

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



### 6. FINISH AND SERVE

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

**6P** - Cut remaining **1 lime** 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 **0448 042 515** or send an email to **hello@dinnertwist.com.au**

