



Veggie Pad Thai with Eggs

A vibrant and delicious take on a classic, featuring rice noodles tossed with scrambled eggs, crunchy vegetables and flavours of garlic and lime.



30 minutes



4/6 servings



Vegetarian

FROM YOUR BOX

	4 PERSON	6 PERSON
PAD THAI RICE NOODLES	2 x 200g	3 x 200g
LIME	1	2
GARLIC CLOVES	2	3
KAFFIR LIME LEAVES *	2	3
RED CAPSICUM	1	2
SPRING ONIONS	1 bunch	2 bunches
BEAN SHOOTS	1 bag	1 bag
FREE-RANGE EGGS	6-pack	2 x 6-pack

FROM YOUR PANTRY

oil for cooking, salt and pepper, sugar (of choice), soy sauce (or tamari)

NOTES

You can fry the eggs separately and serve on top of noodles if preferred!

If you feel like a lighter meal or lunch option, keep the vegetables fresh and toss through full cooled noodles along with the sauce to make a noodle salad.

*please note the kaffir lime leaves will be loose in your box.

How did the cooking go? Share your thoughts via **My Recipes** tab in your **Profile** and leave a review.

Something not right? Text us on **0440 132 826** or email **hello@dinnertwist.com.au**

1. COOK THE NOODLES

Bring a saucepan of water to the boil. Add **noodles** and cook according to packet instructions. Drain and rinse well with cold water to stop the cooking process.

2. PREPARE THE SAUCE

Combine **1/2 lime zest and juice** with crushed **garlic**, **2 tbsp sugar**, **3 tbsp soy sauce** and **2 tbsp oil**.

6P – combine zest and juice from 1 lime with crushed garlic, 3 tbsp sugar, 4–5 tbsp soy sauce and 2 tbsp oil.

TIP You can use sesame oil and add grated ginger for more fragrance. Use a mix of dark soy sauce for a caramel flavour and colour as well as light soy sauce for saltiness.

3. PREPARE THE STIR FRY

Thinly slice **lime leaves**. Slice **capsicum** and **spring onions** (set aside tops for garnish). Set aside with **bean shoots**. Scramble **eggs** (see notes).

TIP You could add some firm or lite fried tofu for extra protein.

4. COOK THE STIR FRY

Heat a large pan or wok over high heat with **oil**. Pour in **eggs** and stir to cook. Add **prepared vegetables** and **lime leaves**. Cook for 3–4 minutes until tender. Toss in cooked **noodles** and **sauce** until well combined. Season with more **soy sauce** and **pepper** if needed.

TIP Add a splash of water if the noodles seem dry or sticky.

4. FINISH AND SERVE

Garnish **noodles** with reserved **spring onion tops** and serve with **lime wedges**.

TIP Top with crushed peanuts or sliced red chilli if you have some.

This recipe has simplified instructions to help lower your meal cost.