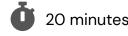






Chicken Pad Thai

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







Add some eggs!

A great way to stretch the dish is to whisk 2 eggs and add to frypan to scramble before tossing in the noodles! Pad Thai is also delicious topped with fried eggs.

FROM YOUR BOX

RICE NOODLES	1 packet (200g)
LIME	1
GARLIC CLOVE	1
CHICKEN MINCE	300g
SPRING ONIONS	4
GINGER	1 piece
PAK CHOY	2 bulbs
CARROT	1
BEAN SHOOTS	1 bag (250g)
PEANUTS	1 packet (50g)
CORIANDER	1 packet
FREE-RANGE EGGS	6-pack

^{*}Ingredient also used in another recipe

FROM YOUR PANTRY

oil (sesame or other), soy sauce, sweet chilli sauce, red or white wine vinegar

KEY UTENSILS

saucepan, wok or frypan

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.

VEG OPTION - Ingredients are replaced with vegetarian alternatives - follow the cooking instructions as directed.



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), crushed garlic, 2 tbsp sweet chilli sauce, 11/2 tbsp soy sauce and 1/2 tbsp vinegar.



3. COOK THE CHICKEN

Heat a pan with **oil** over high heat. Add chicken and cook, breaking up lumps with a spatula. Chop spring onions, grate ginger and add to the pan as you go.

VEG OPTION - Sauté spring onion and ginger for 2-3 minutes in a large pan with oil.



4. ADD THE VEGETABLES

Trim, rinse and slice pak choy, grate carrot. Add to pan and cook for a further 3-4 minutes, or until softened.

Solution Solution Solution



5. TOSS IT ALL TOGETHER

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



