

SEE
NOTES FOR
VEGETARIAN
INSTRUCTIONS



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Rice noodles


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



1 Chicken Pad Thai

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

 20 minutes

 4 servings




 Chicken

4 June 2021

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 (375g)
LIME	1
GARLIC CLOVES	2
CHICKEN MINCE 	600g
SPRING ONIONS	4
GINGER	1 piece
PAK CHOY	1 bunch
CARROTS	2
BEAN SHOOTS	1 bag (250g)
PEANUTS	1 packet (50g)
CORIANDER	1 packet
 BAMBOO SHOOTS	1 tin
 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.



4. ADD THE VEGETABLES

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

 **VEG OPTION** - Cook as above adding drained bamboo shoots. Move veggies to one side of the pan, crack in eggs and scramble using a spatula or whisk.



2. MAKE THE SAUCE

Combine juice from 1/2 lime (see notes), crushed garlic, **3 tbsp sweet chilli sauce**, **2 tbsp soy sauce** and **1 tbsp vinegar**.




5. TOSS IT ALL TOGETHER

Add sauce, noodles and bean shoots to pan and toss to combine well (see notes).



3. COOK THE CHICKEN

Heat a large 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.



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

