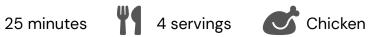


Chicken Pad See Yew

A delicious Thai street food dish of tender chicken strips tossed with rice noodles, sweet lime sauce and fresh veggies.







Spice it up!

You can top the noodles with roast peanuts or fried shallots for added crunch and flavour!

FROM YOUR BOX

RICE NOODLES	1 packet (375g)
LIME	1
TOMATO PASTE	1 sachet
BROWN ONION	1/2 *
CARROTS	2
BROCCOLINI	1 bunch
CHICKEN STIR-FRY STRIPS	600g
BABY WOMBOK CABBAGE	1/2 *
BASIL	1 packet
RED CHILLI	1
BABY CORN	1 punnet
CASHEWS	1 packet (50g)

^{*}Ingredient also used in another recipe

FROM YOUR PANTRY

oil for cooking, fish sauce or soy sauce, pepper, sugar (of choice)

KEY UTENSILS

large frypan or wok, saucepan

NOTES

You can use sesame oil or peanut oil for this dish. Brown sugar or coconut sugar works well in the dressing as it dissolves quicker.

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



1. COOK THE NOODLES

Bring a saucepan of water to boil. Cook noodles in boiling water for 2-3 minutes or until just tender. Drain, rinse in cold water and set aside.



2. MAKE THE SAUCE

Combine juice from 1/2 the lime (wedge remaining) with tomato paste, 3 tbsp fish sauce or soy sauce, 1 1/2 tbsp sugar and 2 tbsp oil (see notes). Set aside.



3. COOK THE VEGETABLES

Heat a large frypan or wok over mediumhigh heat with **oil.** Slice onion and carrots (into crescents). Cut broccolini into thirds. Add to pan as you go. Cook for 5 minutes until tender.



4. COOK THE CHICKEN

Add chicken to pan (add more **oil** if needed). Slice and add wombok cabbage. Cook for a further 6-8 minutes or until chicken is cooked through.

VEG OPTION - Halve baby corn lengthways and add to pan with cabbage. Cook for 5 minutes.



5. TOSS THE NOODLES

Pick basil leaves and add to pan. Toss all together with noodles and sauce until well combined. Season with **fish sauce or soy sauce** and **pepper** to taste.

VEG OPTION - Prepare as above, adding cashews.



6. FINISH AND PLATE

Divide noodles among bowls. Slice chilli and use to garnish. Serve with 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



