

FOR the  
Little ONESNOODLES &  
SCRAMBLED EGG

# Pad Thai

Delicious, quick and easy! Rice noodles tossed with chicken, eggs and veggies and finished with crunchy peanuts.



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## FROM YOUR BOX

GINGER	1 piece
LIME	1
GARLIC CLOVE	1
SPRING ONIONS	1 bunch
CARROTS	2
BEAN SHOOTS	1 bag
FREE-RANGE EGGS	6-pack
RICE NOODLES	2 packets
PRECOOKED CHICKEN	1 packet
PEANUTS	1 packet

## FROM YOUR PANTRY

sesame oil (or other), brown sugar, soy sauce, white wine vinegar

## COOKING TOOLS

large frypan, saucepan

You can use these ingredients to make a quick fried rice instead! Flavour it with ginger, garlic, soy sauce and sweet chilli sauce!

### Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.



### 1. Make the Sauce

Bring a saucepan of water to a boil.

Grate **ginger** to yield 1 tbsp. Combine with **lime** juice, crushed **garlic**, **2 tbsp sugar**, **3 tbsp soy sauce**, **1 tbsp vinegar** and **2 tbsp sesame oil**.



### 2. PREPARE the INGREDIENTS

Slice **spring onions** (reserve some green tops for garnish), julienne or grate **carrots** and set aside with **bean shoots**. Whisk the **eggs** in a bowl.

**tip** Reserve the eggs if you prefer them fried!



### 3. COOK the NOODLES

Add **noodles** to the boiling water and cook for 2 minutes or until tender. Drain and rinse in cold water.

**tip** Be careful not to overcook the noodles. Rinse them in cold water to stop the cooking process.



### 4. COOK the Vegetables & EGGS

Heat a large pan with **sesame oil** over high heat. Add prepared veggies and **chicken**, cook for 3-4 minutes. Move to the side of the pan, pour in eggs and stir to scramble.

**tip** Allow the eggs to set for a minute, then stir them to scramble.



### 5. TOSS it ALL together

Gently stir in sauce and noodles. Combine well and adjust seasoning with more **soy sauce** if needed.

**tip** Rinse the noodles again before adding them to the pan if needed. Be careful not to stir them too much; they could break apart.



### 6. FINISH & SERVE

Serve Pad Thai topped with **peanuts** and any reserved spring onion tops.

**tip** Drizzle with sweet chilli or other hot sauce for an extra boost of flavour!