

SEE
NOTES FOR
VEGETARIAN
INSTRUCTIONS



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Basil


Fresh basil should only be added to dishes for a short cooking time or fresh at the end, otherwise it will lose its lovely flavour!



1 Chicken Pad See Yew

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

 25 minutes

 2 servings




 Chicken

27 August 2021

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 (200g)
LIME	1
TOMATO PASTE	1 sachet
BROWN ONION	1/2 *
CARROT	1
BROCCOLINI	1 bunch
CHICKEN STIR-FRY STRIPS 	300g
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, **2 tbsp fish sauce or soy sauce**, **1 tbsp sugar** and **1 tbsp oil** (see notes). Set aside.



3. COOK THE VEGETABLES

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

 **VEG OPTION** - Halve baby corn lengthways and cook as above with vegetables.



4. COOK THE CHICKEN


Add chicken to pan (add more **oil** if needed). Cook for a further 5 minutes or until chicken is cooked through.

 **VEG OPTION** - Skip this step.



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**.

 **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

