

ingredients

250g flat rice noodles
3 garlic cloves, roughly chopped
1 handful fresh coriander, chopped
1 red chilli, seeds removed, chopped
2 limes, juice and zest
1 pepper, thinly sliced
1 carrot, thinly sliced
2 tbsp sunflower oil
1 chicken breast, thinly sliced
6 spring onions, thinly sliced
50g beansprouts
3 tbsp fish sauce
1 tbsp soft light brown sugar
2 large eggs, beaten

Optional - handful salted peanuts, chopped

method

1. Cook the chicken fully, until at temperature and white then cook the noodles according to the packet instructions, then drain and set aside
2. In a food processor, add the garlic, coriander, chilli and lime zest to a paste
3. Heat the oil in a large frying pan or wok until just at smoking point. Add the paste and fry for 1 minute or until aromatic. Add the chicken, half the spring onions, pepper, carrot and the beansprouts and cook for 2 minutes. Stirring well to coat everything in the paste
4. Add the drained noodles and mix well. Stir in the lime juice, fish sauce and sugar and cook for 2 minutes
5. Pour in the egg and mix until just cooked. Serve the pad thai with coriander leaves, peanuts and spring onions

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