

# BOWLAND FOOD HALL

INSPIRED RECIPES



*Easy Chicken Pad Thai*

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# Easy Chicken Pad Thai

Serves 2 | Prep Time 5 Mins | Cook time 15 mins

## INGREDIENTS



1 x Thai Taste Pad Thai Kit

Approx 250g Diced Chicken Thigh (Alternatively goes great with large peeled prawns or tofu!)

Approx 300g of Vegetables (We used Grated Carrot, Pepper, Pak Choi & Spring Onion).

1 Egg

## METHOD

1. Boil the Kettle, place the noodles in a bowl and add the boiling water. Set aside for 10 minutes or until soft whilst cooking the meat.
2. Heat a little oil in a large frying pan, add the chicken and stir fry until brown. Pour in a beaten egg and continue to stir fry until a little scrambled.
3. Drain the noodles, rinse in cold water and toss to separate.
4. Lower the heat & add the vegetables, Pad Thai Sauce and the noodles. Stir fry for 2-3 minutes until noodles are hot and the vegetables are cooked.
5. Add the sachet of peanut mix, and spring onions and stir well.
6. Pour into bowls & enjoy!



Goes great with a bottle of Rude Mechanicals - Pinot Gris wine!

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