

QUICK AND EASY CHICKEN PAD THAI

DAIRY
FREE



 Serves 4

 Prep Time 15 minutes

 Cook Time 15 minutes

 Easy As



INGREDIENTS

- 200g dry thick Pad Thai rice noodles
- 1 Tbsp peanut oil
- 1 medium onion, halved and sliced lengthwise
- 400g skinless chicken breast fillets, cut into strips

METHOD

1. Cook the noodles in plenty of boiling water for approx. 5–7 minutes or until just tender (or according to directions on the packet). Drain. Refresh in cold water and drain again.
2. Heat peanut oil in a wok or frying pan over medium heat. Add the onion and

- 2 eggs, beaten
- 210g pouch **Wattie's WOK Creations Pad Thai Stir-Fry Sauce**
- 2 Spring onions, sliced on an angle
- 100g bean sprouts
- Handful of fresh coriander leaves, chopped
- 1/3 cup roasted peanuts, roughly chopped
- Lime or lemon wedges (optional)

stir-fry until it starts to soften. Increase the heat to high. Add the chicken strips and stir-fry until golden and nearly cooked.

3. Add the beaten eggs and stir-fry until just scrambled and set.
4. Reduce the heat to medium. Add the cooked noodles and **Wattie's WOK Creations Pad Thai Stir-Fry Sauce**. Toss for 1–2 minutes until the noodles and chicken are coated and sauce is hot. Toss through the spring onions, bean sprouts, coriander and half the chopped peanuts.
5. Serve in bowls garnished with the remaining chopped peanuts and a wedge of lime or lemon, if wished.

SWAP IT OUT

- Replace chicken breast with 200g firm tofu.