



Chicken Pad Thai











with Veggie Noodles and Crushed Peanuts

20-MIN



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!

-  Chicken Tenders
-  Rice Noodles
-  Cilantro
-  Peanuts, chopped
-  Sesame Oil
-  Snow Peas
-  Carrot, julienned
-  Lime
-  Hoisin-Soy Sauce Blend
-  Garlic
-  Ketchup

HELLO PAD THAI

A popular street food in Thailand, this noodle staple has become a favourite all over the world

START HERE

- Before starting, preheat your broiler to high.
- In a large pot, add 10 cups warm water and 2 tsp salt. Cover and bring to a boil over high heat.
- Wash and dry all produce.

Bust Out

Large Non-Stick Pan, Large Pot, Measuring Cups & Spoons, Strainer, Paper Towels, Microplane/Zester

Ingredients

	2 Person	4 Person
Chicken Tenders	340 g	680 g
Rice Noodles	200 g	400 g
Cilantro	7 g	14 g
Peanuts, chopped	28 g	56 g
Sesame Oil	1 tbsp	2 tbsp
Snow Peas	113 g	227 g
Carrot, julienned	56 g	113 g
Lime	1	1
Hoisin-Soy Sauce Blend	4 tbsp	8 tbsp
Garlic	6 g	12 g
Ketchup	¼ cup	½ cup
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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1. PREP

Roughly chop the **cilantro**. Trim **snow peas**. Peel, then mince the **garlic**. Zest, then juice **half the lime** (NOTE: Juice the whole lime for 4ppl). Cut the **remaining lime** into wedges. Pat **chicken** dry with paper towels.



4. COOK CHICKEN

Add **1 tbsp oil** (dbl for 4ppl) to the same pan, then the **chicken** and **garlic**. Season with **salt** and **pepper**. Cook, stirring often, until golden-brown, 4-5 min.**



2. COOK RICE NOODLES

Add the **rice noodles** to the **boiling water**. Reduce the heat to medium. Cook, stirring occasionally, until tender, 6-8 min. Drain and rinse the **noodles** under **cold running water**. (TIP: "Shocking" the noodles with cold water will keep them from sticking to each other!) Set aside.



5. FINISH AND SERVE

Add **hoisin-soy sauce**, **lime juice**, **lime zest**, **ketchup** and **remaining sesame oil** to the **chicken**. Stir to combine, then add the **noodles** and **veggies**. Stir to coat the **noodles** with the **sauce**. Divide the **Pad Thai** between bowls. Sprinkle over the **peanuts** and **cilantro**. Squeeze over a **lime wedge** if desired.



3. COOK VEGGIES

While **rice noodles** cook, heat a large non-stick pan over medium-high heat. When hot, add **half the sesame oil**, then the **carrots** and **snow peas**. Cook, stirring occasionally, until the **veggies** are tender-crisp, 3-4 min. Transfer the **veggies** to a plate. Set aside.



6. GOT EGGS? LETS SCRAMBLE!

Whisk together **2 eggs** (dbl for 4ppl) in a small bowl. Heat a small pan over medium-low heat. When hot, add **½ tbsp oil**, then the **eggs**. Using a spatula, slowly pull **egg mixture** into the center of the pan from all sides, until no **liquid** remains and **soft egg curds** form, 2-3 min. Stir into the **Pad Thai** before serving.

Dinner Solved!