



Thai Aree Homemade Pad Thai

Serving: Serves two

Recreate the authentic flavours of this Thai street food favourite at home with half the effort. A little spicy, a little sweet, this classic stir-fried rice noodle dish is a whole lot of deliciousness on a plate.

Ingredients

1 packet of Thai Aree Pad Thai Meal Kit
100g of chicken, diced
1 egg
25g of firm tofu, diced
35g of bean sprouts
8g of chives
5 tablespoons of oil
1 tablespoon of crushed peanuts
1 fresh lime
Sugar to taste
Chilli powder to taste

Method

1. In a large bowl or pot, soak the noodles in hot water for a minute. Drain the water and set aside.
2. Heat 3 tablespoons of oil in a frying pan or wok. Add the chicken and lightly cook.
3. Add the egg. Before the egg is fully cooked, add the noodles and 1 tablespoon of water. If the noodles are sticking to the pan, add 1 or 2 tablespoons of oil.
4. Add 10 tablespoons of Pad Thai Sauce and the tofu. Stir-fry until the noodles are tender.
5. Add the bean sprouts and chives. Turn off the heat and stir-fry quickly, ensuring that all the ingredients are well combined.
6. Serve on a plate and top with a drizzle of fresh lime juice, crushed peanuts, sugar and chilli powder.