

Chicken Pad Thai

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Chicken Pad Thai

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Chicken Pad Thai



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Ingredients (serves 4-6)

- 1 pkt large Erawan rice sticks, soaked
- 1 tbsp olive oil
- 500 g free-range [chicken](#) fillet, sliced
- 1 tsp Yeo's sesame oil
- ¼ cup Mae Ploy sweet chilli sauce
- 1 bunch bok choy, washed
- 6 spring onions, sliced
- 100 g bean sprouts, washed
- ½ cup mint leaves
- 1 small cucumber, sliced
- 50 g roasted peanuts (optional)

Dressing

- 2 limes, zested and juiced

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- 1 tsp Yeo's sesame oil
- 4 tbsp Squid fish sauce
- ½ cup Mae Ploy sweet chilli sauce
- ¼ cup fried shallots to serve

METHOD

Soak rice sticks in a large bowl of warm water for 10 to 15 minutes. Mix the sesame oil and sliced chicken together, in a small bowl.

Heat oil in a large wok and stir fry the chicken for four to five minutes, until well browned. Remove and set aside.

Add drained noodles to the wok and stir through the cooked chicken, vegetables and sweet chilli sauce, for three to four minutes.

Just prior to serving, toss through mint leaves and sliced cucumber.

Serve on a large platter garnished with crushed roasted peanuts and fried shallots.

Drizzle over the combined dressing ingredients and serve hot.

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