

## Chicken Pad Thai

Search:

- [Asian](#)
- [Chicken](#)
- [Dinner](#)
- [Recipes](#)

## Chicken Pad Thai

```
(function(d, s, id) { var js, fjs = d.getElementsByTagName(s)[0]; if (d.getElementById(id)) return; js = d.createElement(s); js.id = id; js.src = "//connect.facebook.net/en_US/all.js#xfbml=1"; fjs.parentNode.insertBefore(js, fjs); }(document, 'script', 'facebook-jssdk'));
```

[Tweet](#) !function(d,s,id){var js,fjs=d.getElementsByTagName(s)[0];if(!d.getElementById(id)){js=d.createElement(s);js.id=id;js.src="https://platform.twitter.com/widgets.js";fjs.parentNode.insertBefore(js,fjs);}}(document,"script","twitter-wjs");



```
(function() { var po = document.createElement('script'); po.type = 'text/javascript'; po.async = true; po.src = 'https://apis.google.com/js/plusone.js'; var s = document.getElementsByTagName('script')[0]; s.parentNode.insertBefore(po, s); })();
```

[Add to favorites](#)

## Chicken Pad Thai

---



Rate this recipe

3 people are cooking this [Count me in](#)

Tasty Asian recipes that are easy to prepare.

### 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

## Chicken Pad Thai

---

- 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.

Browse more [Asian recipes](#) or connect with us on [Facebook!](#)

```
function displayNutrition(msg) { $('#nutrition-label-container').text(msg); $('#nutrition-label-container').fadeOut(1000, function() { c_obj = $(this); window.setTimeout(function() { $(c_obj).fadeOut(1000); }, 5000); }); } function saveFavoriteNode(nid) { $.get('/favorite_nodes/add/' + nid, function(data) { //$('#result').html(data); alert('This recipe was added to your favorites list'); }); }
```