

**Miele**

# Pad Thai

By Miele

**15 minutes**

Preparation time

**10 minutes**

Cooking time

**2**

Serves



## INGREDIENTS

### Pad Thai sauce

- 1 tbsp tamarind puree
- 1 tbsp fish sauce
- 2 tbsp grated palm sugar
- 1 tbsp oyster sauce

### Pad Thai

- 125 g packet Pad Thai noodles (medium-thickness dried rice noodles)
- 2 tbsp vegetable oil
- 1 small brown onion, thinly sliced
- 2 garlic cloves, thinly sliced
- 1 long red chilli, thickly sliced, optional
- 150 g chicken breast, thinly sliced
- 100 g firm tofu, cut into short batons
- 2 eggs, lightly beaten
- 1 cup bean sprouts
- ½ bunch garlic chives, cut into 3 cm lengths

### To serve

- ½ cup bean sprouts
- 1 lime, cut into wedges
- 2 tbsp roughly chopped roasted peanuts
- Ground chilli powder

## **METHOD**

### **Pad Thai sauce**

1. Combine all ingredients in a small bowl.
2. Taste and add more sugar or fish sauce to your preferred taste.

### **Pad Thai**

1. Soak the noodles as per the packet instructions then drain in a colander.
2. Heat a flat-bottom wok on medium heat, induction setting 5 for 5 minutes. Increase the heat to medium-high, induction setting 8. Add the oil, onion, garlic and chilli and cook for 20 seconds.
3. Add the chicken and tofu; cook for 1 minute, pull the chicken mixture to the side and add the beaten egg. Cook, moving the egg around the pan for 1 minute, or until just set.
4. Add the bean sprouts, garlic chives, noodles and Pad Thai sauce. Cook, stirring, for 1 minute or until the sauce is absorbed slightly and the vegetables soften.
5. Serve immediately with the extra bean sprouts, lime wedges, peanuts and dried chilli powder.

### **Hints and tips**

- This recipe was tested to 20 ml tablespoon measures.
- Substitute prawns, pork or other meats for the chicken if desired.