

## RECIPE: PAD THAI NOODLES



SERVES 2

### COOKING INSTRUCTIONS



- 1 Soak the noodles in a large pan of hot boiled water for 8-10 mins.
- 2 When soft, drain and rinse in cold water to stop cooking further. Do not reheat once cooled.

### WHAT YOU NEED:

- ▶ 100g Thai Taste Folded Rice Noodles
- ▶ Half a Bottle of Thai Taste Pad Thai Sauce
- ▶ 2-2 Chicken Breasts (diced) or 200g Tofu (diced)
- ▶ 1 Red Pepper (diced)
- ▶ 4-5 Spring Onions (finely sliced)
- ▶ Handful of Bean Sprouts
- ▶ 1/2 Cup of Vegetable Oil
- ▶ 1 Egg (whisked)
- ▶ Handful of Crushed Toasted Peanuts

### FOLDED RICE NOODLES

Noodles are one of the main components of Thai cuisine, used in both hot and cold dishes, traditionally Pad Thai. Our folded rice noodles are gluten-free, easy to use and ideal in soups, salads and stir-fries.

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### HOW TO COOK IN SIMPLE STEPS:

- 1 Cook the noodles as per the instructions above.
- 2 Heat the oil in a pan or wok. Add the chicken or tofu & cook thoroughly.
- 3 Add the egg & scramble until cooked.
- 4 Stir in the sauce, noodles & vegetables and cook for 3 minutes. Sprinkle the crushed peanuts to serve.

**Chef's Touch!**  
Serve warm with a squeeze of lime!

### Ingredients:

Rice flour (84%), water.

Suitable for vegans & vegetarians. Gluten Free. No artificial colours, flavourings or preservatives.

### Nutrition Information:

Typical Value	Per 100g
Energy	: 1465kJ / 350kcal
Fat	: 0.6g
- of which saturates	: 0.2g
Carbohydrate	: 80g
- of which sugars	: 0.4g
Fibre	: 1.2g
Protein	: 6.2g
Salt	: 0.58g

Nutritionals based on contents, not the suggested recipe.

Store in a cool, dry place.  
Once opened, use within 1 month.

Thai  
Taste

## FOLDED RICE NOODLES

NO  
ARTIFICIAL  
ADDITIVES

VEGAN



PERFECT  
FOR A  
PAD THAI  
OR STIR-FRY



200g<sup>e</sup>

Best Before: See bag

Thai Taste is a registered trademark.  
Specially manufactured in Asia for  
Empire Bespoke Foods Ltd.  
UK: Middlesbrough, UBS 6AG  
RO: Cork, T12 H1XY