



PAD THAI NOODLES with LEMONGRASS & GINGER INFUSED OLIVE OIL

INGREDIENTS

500GM Chicken Thigh fillets cut in strips
200GM Pad Thai Rice Noodles
1 Egg
3 - 4 Stems Spring Onions
1 - 2 TBSP Fried Shallots or Fried Onion Flakes
125 GM Bean Sprouts
1 - 2 Medium size carrots
250 gms Chopped Snow Peas
Handful of Fresh Coriander Leaves to Garnish
1 - 2 TBSP Soy Sauce
1 TBSP Tamarind Paste
1 TBSP Fresh Lime Juice
1 - 2 Tbsp SATHYA Chilli & Garlic Infused Olive Oil
1-2 Tbsp SATHYA Lemongrass & Ginger Infused Olive Oil
1 - 2 TBSP Cooked Pitted Dates Paste or Brown Sugar
3/4 cup Chopped unsalted roast peanuts
Salt to taste



METHOD

To make Pad Thai Sauce, mix soy sauce, tamarind paste, fresh lime juice, chilli & garlic infused olive oil, cooked pitted dates paste or brown sugar and fish sauce or anchovy paste.

Cook Pad Thai Rice Noodles according to pack instructions.

Warm Oil in pan, then add Chicken and fry till light brown. Add carrots, spring onion and snow peas and fry. Crack eggs in centre and fry, then add bean sprouts and sauce. Then add cooked noodles and stir thoroughly.

Garnish with fried shallots or fried onion flakes, chopped peanuts and coriander leaves and serve hot.

**You can use prawns in place of chicken.

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