

CHICKEN AND PRAWN PAD THAI

INGREDIENTS

250g Chicken breast, thinly sliced

200g small cooked peeled prawns

2 eggs, lightly whisked

100ml **Exotic Pad Thai Sauce**

250g **Exotic Rice Noodles**

¼ cup of peanut oil

125g bean sprouts

3 green shallots, ends trimmed, finely chopped

½ cup of roasted peanuts, chopped

1 bunch of coriander, chopped

1 red chilli, chopped

INSTRUCTIONS

Place the **Exotic Rice Noodles** in a heatproof bowl. Cover with boiling water and set aside for 5 minutes or until tender. Refresh under cold running water. Drain well.

Heat 1 teaspoon of the oil in a wok over high heat until just smoking. Pour the egg into the wok and swirl to cover the base. Cook for 2-3 minutes or until golden underneath and just set. Turn onto a clean work surface.

Heat the remaining oil in the wok until just smoking. Add the shallots, stir-fry for 30 seconds or until aromatic. Add the chicken and stir-fry for 3-4 minutes or until just cooked. Add the prawns and noodles and stir-fry for 1-2 minutes or until heated through. Add the **Exotic Pad Thai Sauce**. Add bean shoots and toss until just combined. Remove from heat.

Cut the omelette into thin slices and plate up. Sprinkle with peanuts, coriander and chilli. Top with omelette strips.

