KIKKOMAN

Pad Thai

Total time **35 mins**

INGREDIENTS

2 portion(s)

For the sauce:

2 tbsp	tamarind paste
4 tbsp	brown sugar
150 ml	hot water
2 tbsp	Kikkoman Naturally Brewed Soy Sauce
1 tsp	chilli flakes

For the rest:

0.5 bunch	of coriander leaves
1	spring onion, chopped
2	cloves of garlic, finely chopped
2	shallots, finely chopped
60 g	peanuts, roasted and roughly chopped
2	limes (juice and zest)
300 g	rice noodles
2	chicken breasts
2 tbsp	coconut oil
60 g	bean sprouts
2	eggs, beaten

PREPARATION

Step 1

For the sauce, put tamarind paste and sugar in a bowl. Pour hot water on top and season with Kikkoman soy sauce and chilli flakes

Step 2

Soak rice noodles in a bowl of cold water for about 6 minutes, then pour hot water over them and let them steep for about 10 minutes.

Step 3

In the meantime, cut the chicken breast into small pieces and fry it in a pan with coconut oil.

Step 4

Add shallots, garlic and rice noodles and toss. Add bean sprouts and eggs and toss well again. Deglaze with the tamarind sauce and season to taste with the lime juice and zest.