



YOUR GUIDE TO **PAD THAI**



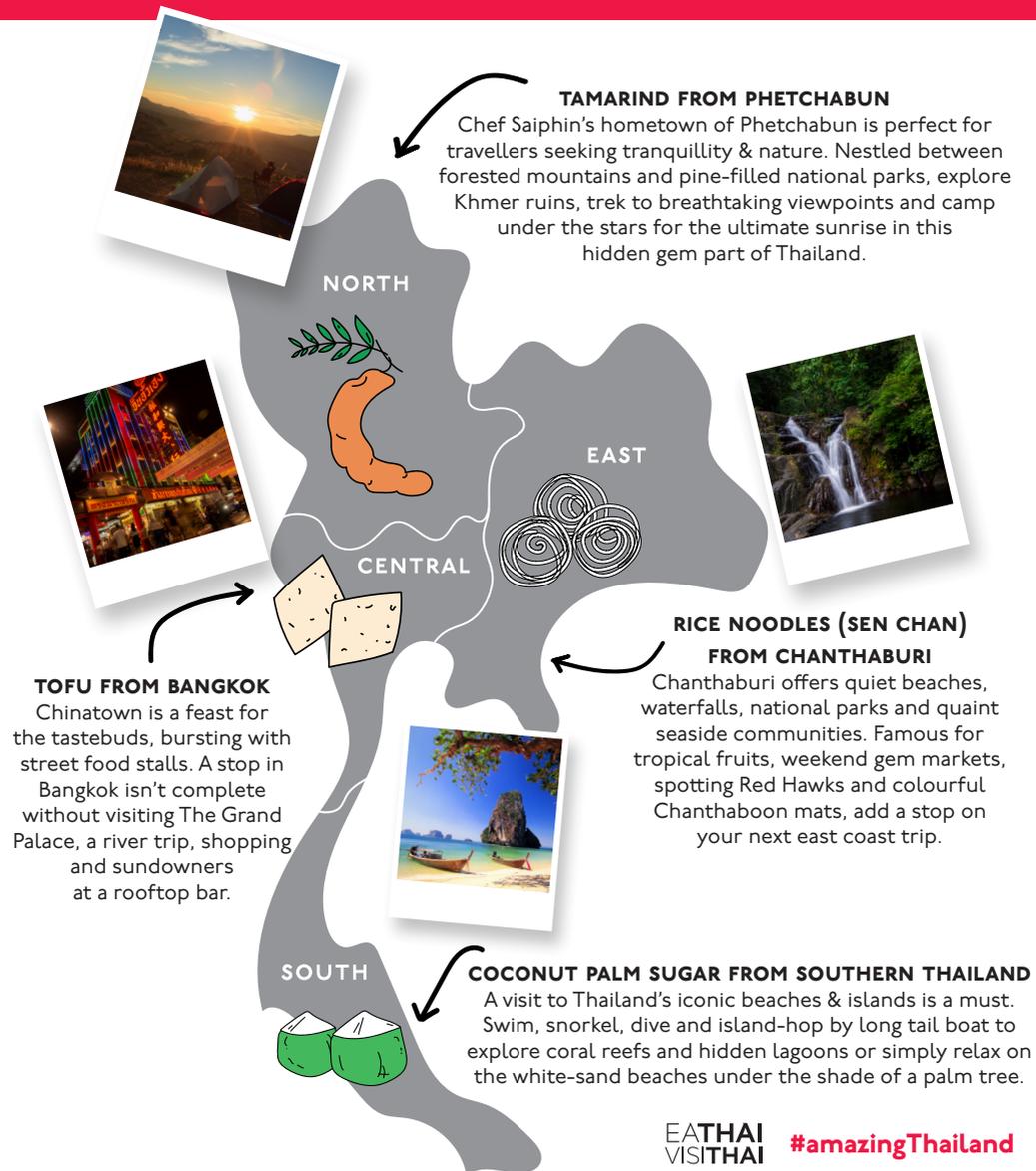
ROSA'S
THAI CAFE

FROM THAILAND TO TABLE WITH

Pad Thai is truly a national dish with ingredients from all 4 corners of the kingdom!
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EATHAI VISITAI #amazingThailand



SERVES 4

WHAT'S IN THE BOX

Rosa's pad thai sauce
Prawns or fried tofu
Dried rice noodles
Dried turnips
Beansprouts
Spring onion
Lime

WHAT YOU'LL NEED

Wok or non-stick frying pan
Cooking oil
1 egg per person (optional)
Extra garnish (optional)

- crushed unsalted peanuts
- chilli powder



SCAN ME TO COOK
ALONG WITH CHEF
SAIPHIN!

Or find the video at:
www.fanclubthailand.co.uk/padthaiparty

We recommend cooking 2 portions at a time to avoid over-crowding the pan!

1. Soak the noodles in hot water for 15-20 minutes until slightly softened (al dente texture)
2. While the noodles soaking, prepare your vegetables by cutting the spring onion diagonally in 1-inch pieces; cut the lime into wedges. Set aside.
3. In a wok or a non-stick frying pan, heat 2 tablespoons of cooking oil over medium-high heat
4. Scramble the eggs in the hot oil, then add the noodles right away and stir-fry until the egg breaks up and the noodles are soft
5. Add prawns or tofu, followed by dried turnips, and stir-fry until the prawns are nearly cooked
6. Add half a pot of the Rosa's Pad Thai Sauce and continue to stir-fry until the noodles are coated with the sauce and all the ingredients are mixed well
7. Add beansprouts and spring onion and stir-fry for another minute or two
8. Transfer the noodles to serving plates, garnish with lime wedge, crushed peanuts and chilli powder (if using), and serve immediately

LEFTOVER TIPS BY CHEF SAIPHIN:

Any extra noodles can be made into all sorts of dishes. Why not try Tom Yum Noodle Soup or Thai-style Chicken Noodle Soup?

SEND NOODS!

SHARE YOUR CREATIONS ON IG, TAG
@ROSASTHAICAFFE & @FANCLUBTHAILAND
WITH THE HASHTAG **#PADTHAIPARTY**
FOR THE CHANCE TO WIN A FREE PAD THAI KIT!

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OR VISIT OUR WEBSITE FOR MORE RECIPES
WWW.ROSASTHAICAFFE.COM/RECIPES



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