

CHICKEN PAD THAI

We all love Pad Thai but sometimes making it at home can be a little tricky or just too complicated. With the help of your Kleva Safety Slicer™ this Chicken Pad Thai is super easy to make at home and tastes delicious.



Serves: 4



Prep: 30min
Cook: 15min



Dial: 1



Red: ON
Green: ON



Ingredients

- 4 daikon radishes, washed
- 1 med carrot, peeled, ends removed & halved
- 1 med zucchini, ends removed & halved
- A handful of bean sprouts
- 2 green onions, finely sliced
- 500g chicken breast, sliced thinly
- 150g Pad Thai noodles
- 1 small handful coriander leaves, chopped, plus extra for serving
- 2 Tbsps sesame seeds, plus extra for serving
- 4 small wedges of lime, for serving
- 1 Tbsp olive oil
- 1 Tbsp sesame oil

Peanut sauce

- ½ cup peanut butter
- ¼ cup lime juice
- 5 Tbsps tamari
- 2 Tbsps honey
- 2 tsps grated fresh ginger
- 1 pinch red pepper flakes
- About 6 Tbsps water, to thin

Method

1. Slice the radish, carrots, zucchini and green onions in your Kleva Safety Slicer™ with both red and green buttons in the ON position and dial on 1. Transfer to a large serving bowl. Add the bean sprouts, chopped coriander and sesame seeds to the bowl.
2. In a small bowl, whisk together all of the sauce ingredients until the sauce is smooth and creamy. Taste and adjust seasoning if necessary.
3. Cook noodles in boiling water for approx. 6 mins. Once done drain and then rinse in cold water.
4. Season chicken strips with salt and pepper. Sear the seasoned chicken in a wok with oil until cooked through over medium-high heat. Remove from heat and set aside. Wipe wok out.
5. Add sesame oil to the wok and Cook all vegetables on high heat for 1-2 minutes. Add chicken back in, noodles and then sauce.
6. Combine and remove from the heat.
7. Serve Chicken Pad Thai with a wedge of lime and a sprinkle of extra chopped coriander and sesame