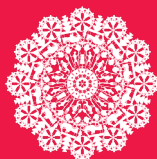




# YOUR GUIDE TO **PAD THAI**



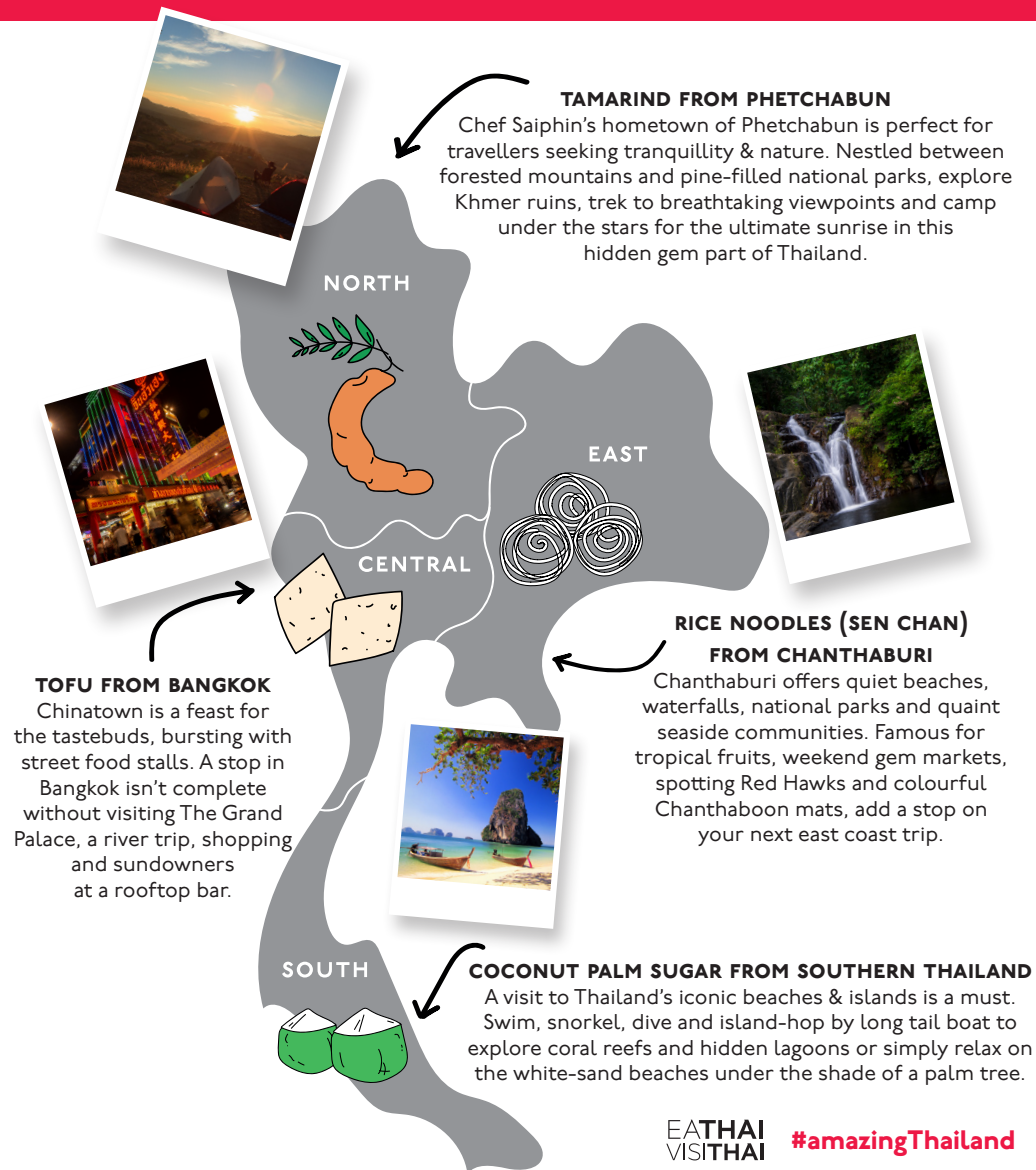
**ROSA'S**  
THAI CAFE

# FROM THAILAND TO TABLE WITH amazing THAILAND

Pad Thai is truly a national dish with ingredients from all 4 corners of the kingdom!  
Take your tastebuds on a journey around Thailand & start planning your trip at  
[www.fanclubthailand.co.uk](http://www.fanclubthailand.co.uk)

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EAT THAI VISIT THAI **#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](http://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!

FOLLOW US FOR FOODIE INSPIRATION  
OR VISIT OUR WEBSITE FOR MORE RECIPES  
**[WWW.ROSASTHAICAFFE.COM/RECIPES](http://WWW.ROSASTHAICAFFE.COM/RECIPES)**



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