



PAD THAI WITH CHICKEN



QimiQ BENEFITS

- Creamy consistency
- Longer shelf life without loss of quality
- Problem-free reheating possible



25



medium

INGREDIENTS FOR 10 PORTIONS

250 g	QimiQ Sauce Base
500 g	Rice stick, 0,5 cm thick
750 g	Chicken breast fillet, sliced
750 g	Chicken thigh meat
40 ml	Sesame seed oil
120 g	Peanut butter
10 g	Ginger root, peeled
3 g	Tamarind paste
100 g	Peanuts, toasted
600 ml	Chicken stock
2 g	Kaffir lime leaf
70 g	Thai fish sauce
30 g	Chili sauce
10 g	Cilantro / coriander leaves, minced
300 g	Shiitake mushrooms, sliced
200 g	Bean sprouts, fresh
	Sea salt
5 g	Cilantro / coriander leaves, to garnish
	Cilantro / coriander leaves

METHOD

1. Pan fry the chicken breast on both sides. Mix the sesame oil, peanut butter, ginger, tamarind paste, chicken stock, kaffir lime, fish sauce and chili sauce together well to produce a sauce.
2. Add the chicken and simmer until soft. Add the QimiQ Sauce Base.
3. Boil the rice sticks until soft. Sauté the mushrooms and add them with the remaining ingredients to the sauce.
4. Garnish with the coriander leaves.