

How to make a Spice Island Pad Thai (serves 2)

Ingredients

½ pack of Medium Rice Noodle (about 8 oz)
10-12 oz. of your preferred protein / vegetables*
2 eggs, lightly scrambled (optional)
1 cup of Spice Island Pad Thai sauce
¼ cup of crushed peanuts (optional)
½ cup of fresh mung bean sprouts (optional)
2 green onion, chopped (optional)
Lemon or lime wedges (optional)
2 tablespoon oil, more if necessary

Equipment: Wok or large dutch oven, large saucepan, 2 spatulas, strainer / colander, large mixing bowl.

- 1) Soak rice noodle in warm water in large mixing bowl with a plate on top to make sure the noodles are completely submerged. Noodle should be pliable after 20 minutes.
- 2) While noodles are soaking, prepare protein and vegetables. Salt and pepper meat or seafood. Slice meat and/or vegetables into 1-inch pieces.
- 3) Heat about 2 quarts of water in a large saucepan. If adding firm vegetables like broccoli/cauliflower/carrot/tofu, blanch them in this water for 1 minute. Remove vegetables using slotted spoon and set aside. Do not dump out water.
- 4) Bring water back up to boil and put soaked softened rice noodle into hot water. It will quickly become soft and translucent. About 30 seconds. Remove quickly to a strainer and set aside.
- 5) Heat wok or non-stick dutch oven with oil on high heat. Add sliced meat/seafood/tofu/veg and stir-fry with spatula until well cooked. Keep stirring to avoid burning the ingredients.
- 6) Make a small well in middle of pan. Add a little more oil if pan seems dry. Add egg (if using) to well and allow egg to cook slightly before mixing in the other ingredients in pan.
- 7) Add Pad Thai sauce and heat until bubbly. Add boiled rice noodle. Using scooping motion, lift and toss noodles until all ingredients are well distributed, and sauce is soaked up by noodles. Add more sauce if noodles seem too dry, but careful not to make it mushy. Add crushed peanut, if using.
- 8) Garnish with scallion or bean sprout (optional)
- 9) Serve with lemon or lime wedges. Enjoy!

Due to variations of stove strength and cooking vessel sizes, if preparing for more than 2 servings, we recommend cooking in batches.

*While what makes the Pad Thai at Spice Island unique is our sauce, you can make it totally your own by using different types of proteins and vegetables. It might also be a great way to use leftovers! Got some roast chicken and veggies? Toss it in! That hunk of pricy rib-eye from the fancy steakhouse? Thanksgiving turkey? Slice it up in there!

How to Prepare Mohinga Meal (serves 2)

Meal Kit includes:

1 quart of Mohinga fish broth
2 bundles of wheat somen noodle plus 1 extra bundle
1 package of fried squash and chickpea tofu
Fried yellow split peas

Optional Add-ons:

2 hard-boiled egg, sliced in half
Thinly sliced red onion
chopped cilantro and green onion garnish
Lemon or lime wedges
Dried red chili flakes

- 1) Defrost fish broth, if not already defrosted.
- 2) Preheat oven or air fryer to 325F. Heat fried fritters for 10-12 min. or until hot and crisp.
- 3) In a heavy saucepan, bring broth to rolling boil for 30 seconds, stirring frequently to prevent burning. Cover and turn heat to simmer.
- 4) Bring 2 quarts of water to boil another saucepan. Cook 2 bundles of somen noodle until soft and tender, not al dente. About 3 minutes. Strain and add a little oil to prevent noodles from sticking.
- 5) Divide noodle into 2 bowls and ladle broth into bowls. Add fritters (or eat on the side), sprinkle fried split peas, and whatever add-ons and garnishes. Squeeze a little lime or lemon juice. Delicious!
- 6) Refrigerate any leftovers and consume within 7 days. (the extra bundle of somen noodle is there in case)
Hint: Great for breakfast next day!