KIKKOMAN

Pad Thai with larch bolete and broccoli

Total time **60 mins** **35 mins** preparation time **5 mins** cooking time **20 mins** waiting time

INGREDIENTS

10 portion(s)

For the noodles:

2 kg	rice noodles
100 ml	vegetable oil, for frying
400 g	sprouting broccoli, cut into large pieces
600 g	larch bolete mushrooms
30 g	garlic, thinly sliced
100 g	mung bean sprouts

For the marinade:

150 ml	Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon
50 ml	Kikkoman Seasoning for Sushi Rice (300ml)
50 g	brown sugar
30 ml	lime juice
50 g	tamarind paste
10 g	chilli flakes

To serve:

100 g	spring onions, finely sliced into rings
100 g	coriander, leaves picked
200 g	peanuts, roasted and salted
3	limes, cut into wedges

PREPARATION

Step 1

Soak the noodles in plenty of warm water for about 30 minutes, then drain well.

Step 2

For the marinade, mix the Kikkoman Ponzu Lemon, Kikkoman Seasoning for Sushi Rice, sugar, lime juice, tamarind paste and chilli flakes.

Step 3

Heat the vegetable oil in a large frying pan or wok. Sauté the broccoli and mushrooms for 1–2 minutes. Add the garlic and stir to combine. Add the noodles and mung bean sprouts and stir-fry for a further 2–3 minutes. Add the marinade and mix well.

Step 4

Divide between plates, top with the spring onions, coriander and peanuts, and garnish with the lime wedges.