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# KITCHEN CONNAISSEUR

## *Pad Thai with Squid Ink Fettuccine*



### *ingredients*

<b>250 ml jar</b>	<b>Peanut Sauce</b>
<b>3 Tbsp</b>	Lime juice, freshly squeezed
<b>1/4 tsp</b>	Hot pepper flakes (optional)
<b>2 Tbsp</b>	<b>Roasted Garlic Olive Oil</b>
<b>1 Tbsp</b>	Garlic - fresh, minced
<b>8 oz</b>	Shrimp - large, raw, peeled and deveined
<b>4 oz</b>	Chicken - boneless, skinless cut in 1/2" strips
<b>6 oz</b>	Tofu - firm and cut in 1/2" squares
<b>1/2</b>	Red bell pepper - diced
<b>340 grams</b>	<b>Squid Ink Pasta</b>
<b>2 Cups</b>	Bean sprouts
<b>1/2 cup</b>	Coriander - fresh and coarsely chopped
<b>6</b>	Green onions - thinly sliced
<b>To taste</b>	Salt and pepper
<b>1/4 Cup</b>	Peanut halves - unsalted
	Lime wedges

### *instructions*

1. Mix the Peanut Sauce, lime juice and hot peppers together. Set aside.
2. In a wok or large skillet heat 1 tbsp of olive oil over medium-high heat. Stir-fry garlic, shrimp and chicken for about 3 minutes, or until the shrimp turn pink. Set aside.
3. Add another tbsp of olive oil to the wok. Stir-fry tofu and red pepper for 2 minutes or until the tofu begins to brown. Stir in the cooked Squid Ink Fettuccine. Add the Peanut Sauce mixture, stir-fry for approximately 3 minutes.
4. Add the chicken and shrimp mixture, bean sprouts, coriander and green onions. Stir-fry until thoroughly heated (2-3 minutes.) Add salt and pepper to taste.
5. Arrange the mixture on serving plates. Garnish with peanuts and lime wedges.