KITCHEN
CONNAISSEUR

Pad Thai with Squid Ink Fettuccine

ingredients

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