

Chicken Pad Thai

Cooking Instructions

This dish has 5 parts: Chicken, Veggies, Sauce, Rice Noodles, and Peanuts.

QuickThaw: QuickThaw chicken, veggies, and Pad Thai Sauce by submerging well-sealed bags in warm water for 15–20 minutes, until chicken is thawed.

Rice Noodles:

1. Bring water to a boil.
2. Remove from heat.
3. Add noodles and let soak 10–15 minutes, until noodles are soft.
4. Drain and set aside.

Cooking Method: QuickThaw/Sauté

Chicken: Add 1–2 tablespoons oil to a skillet over medium heat. Sauté chicken for 3–4 minutes per side, being careful not to let the bottom of the pan burn. Set chicken aside.

Veggies, Sauce, and Noodles: To the same skillet, add 1/4 cup water over high heat and add vegetables. Let steam for about 2 minutes, then stir in the sauce and noodles. Toss to combine. Add chicken back in. If the noodles are sticky or too dry, add a small amount of warm water and toss.

Finish: Top with peanuts.

Optional: Scramble an egg separately and toss it in with the chicken just before serving.

Internal temp: 165°F.

Serving Suggestions: Serve with spring rolls, green salad, and Chardonnay.

Please Note: Cooking times are estimates and vary based on your actual stovetop, pan, equipment, item thickness, and starting temperature. For best results, always verify the internal temperature of your meals. We recommend instant-read pocket thermometers – they are inexpensive, convenient, and very easy to use.



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