



PREP TIME : 10 MIN

COOK TIME : 15 MIN

SERVES : 2

Ingredients :

- **1 tbsp (15 mL) vegetable oil**
- **1/2 lb (250 g) boneless, skinless chicken breasts, cubed**
- **1 small onion, chopped**
- **3 green onions, thinly sliced and divided**
- **1/2 cup (125 mL) bean sprouts**
- **4 oz (125g) rice noodles, cooked and drained**
- **1 pouch (160 mL) VH[®] Pad Thai Stir-Fry sauce**
- **2 tbsp (30 mL) chopped cilantro**
- **2 lemon wedges**

Directions :

- 1. Heat oil in a medium skillet set over medium-high heat. Add chicken to wok. Cook, stirring, for 5 minutes or until browned all over. Transfer to a plate.**
- 2. Add onion, bean sprouts and half the green onions to wok. Cook, over medium heat, for 5 minutes or until softened. Add noodles, breaking them apart with a spatula. Stir-fry for 2 to 3 minutes or until heated through. Stir in VH[®] Pad Thai Stir-Fry sauce and return chicken to skillet. Stir-fry for 3 to 4 minutes or until chicken is cooked through.**
- 3. Sprinkle with remaining green onions and cilantro. Serve with lemon wedges.**

Tips:



Chicken Pad Thai

*Sprinkle with roasted chopped peanuts, if desired.
Substitute shrimp for the chicken.*

Other Usage:

*Brush on grilled salmon.
Serve with crab or lobster.
Stir into lo mein.*