# 10-minute Cheat’s Pad Thai

## Ingredients

- 2 packets Maggi 3 Minute Chicken Noodles
- 1 teaspoon sunflower or vegetable oil
- 280 g Stir fry vegetables
- 1 teaspoon Fish Sauce
- 2 Egg
- 4 tablespoons Maggi Extra Hot Chilli Sauce
- 4 large spring onions, sliced
- 0.5 large Lime
- 25 g roasted peanuts, roughly chopped
- 0.5 bunch bunch fresh coriander or mint leaves, chopped

## Instructions

1. Cook the noodles in plain boiling water for 2 minutes. Drain and rinse in cold water.

2. Stir fry the veggies for 5 minutes in a large frying pan in the oil.

3. Move the vegetables to one side of the frying pan. Pour the beaten eggs into the clean space in the frying pan. Allow the eggs to cook and set before breaking them up and mixing them in with the other ingredients. Then return the cooked noodles to the pan.

4. Add the chilli sauce, fish sauce (if using), juice half the lime and half the chopped peanuts.

5. Pile the pad Thai into 2 bowls, topping with the extra peanuts, sliced spring onions, chopped herbs and lime wedges. Tuck in!

### Nutrition

| | |
|---|---|
| Carbohydrate | 30.57 g |
| Energy | 384.97 kcal |
| Fat | 22.73 g |
| Fibre | 5.24 g |
| Protein | 14.84 g |
| of which: saturates | 3.62 g |
| Sodium | 788.35 mg |
| of which: sugars | 13.78 g |

6 Minutes

2