

Pad Thai

A well known Thai dish flavored with Chicken Base.

Yield: 1 gallon + 1/2 quart
 Serving Size: 18 (8 oz) servings
 Prep time: 10 minutes
 Cook time: 20 minutes



Recipe Details

Ingredient	Weight/Metric		Measure
Water	128 fl oz	–	1 gal
Minor's® Thai-Style Red Curry Sauce	16 oz	512 g	2 cups
Lime juice	8 fl oz	–	1 cup
Minor's Natural Gluten Free Chicken Base	3.75 oz	108 g	1/3 cup
Fish sauce	4 fl oz	–	1/2 cup
Garlic, thinly sliced	1 oz	30 g	8 cloves
Red pepper, crushed	–	2 g	1 tsp
Scallions, sliced on the bias	2.5 oz	70 g	1 cup
Lime, thinly sliced (omit the ends)	3.5 oz	102 g	1 each

Preparation Steps

1. Bring the water, Thai-Style Red Curry Sauce, lime juice, Chicken Base, fish sauce, garlic and crushed red pepper to a simmer in a large pot over medium heat. Simmer for 10–15 minutes.
2. Adjust seasonings to suit taste for heat, sour and salt.
3. Add scallions and the thinly sliced lime and remove from heat. Hold on soup station.

Serving Suggestions

If large garnishes such as lemon slices or large herb stems are present in soup stock, ladle around these garnishes when serving broth to customers, leaving them in during service.

PAD THAI

ORDER GUIDE

Order Guide for **50** Servings

> Dry Goods

- € ☐ 4 oz Fish sauce
- € ☐ Crushed red pepper flakes
- € ☐ 1 lb Peanuts, optional
- € ☐ 1 lb brown rice
- € ☐ 2 lbs rice noodles, optional

> Produce

***be sure to ask your distributor about local seasonal produce*

- € ☐ 8 limes
- € ☐ 2 oz garlic
- € ☐ 4 oz scallions
- € ☐ 3 lbs local seasonal vegetable*
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*Shiitake mushrooms, bean sprouts, limes, onions, nappa cabbage scallions tofu, peas, carrots, kim chee, yellow squash, chiles, bell peppers, kale, and chard are all vegetables that work well on this station

> Protein

- ☐ 6 lbs boneless skinless chicken thighs

> Refrigerated

- ☐ MINOR'S® Natural Gluten Free Chicken Base–1 tub
- ☐ MINOR'S Thai Style Red Curry Sauce–1 bottle

PAD THAI

PREP GUIDE

Order Guide for **50** Servings

> Day Before Service

- € ☐ Prepare pad Thai broth recipe
- € ☐ Poach 6 lbs boneless skinless chicken thighs. Chill and dice chicken.
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
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- € ☐ Chop 1 lb peanuts *(optional item)
- € ☐ Cook 1 lb (dry weight) brown rice
- € ☐ Cook 2 lbs rice noodles (optional)

> Day of Service

- € ☐ Reheat broth to a minimum of 180°F

> Station Set Up

- ☐ Clean uniform
- € ☐ Gloves
- € ☐ Sanitizer solution with kitchen towel
- € ☐ 3 additional kitchen towels
- € ☐ Refuse container
- € ☐ Soup kettle
- € ☐ 6 oz ladle for soup
- € ☐ Containers for holding vegetables and other garnishes cold (10)
- € ☐ Risers and station decorations
- € ☐ Serving tongs (10)