

RED ARROW INTERNATIONAL Culinary Creations



Roastin' 9073™

Flavor Description:

A roasted chicken skin flavor.

Pad Thai

Yield: 876 gm. Serving: 4 portions – 219 gm.each

FORMULA: *

Ingredients:	Oz.	Lbs.	Grams	% weight
Roastin' 9073	0.3	0.02	9.0	1.03%
Lime juice	0.5	0.03	15.0	1.71%
Fish sauce	0.6	0.04	18.0	2.05%
Soy sauce	0.8	0.1	23.0	2.63%
Sugar	0.1	0.01	4.0	0.46%
Sriracha	0.2	0.01	6.0	0.68%
Ginger; fresh, juice of	0.2	0.01	6.0	0.68%
Canola oil	0.5	0.03	15.0	1.71%
Chicken breast; boneless, skinless, julienne	10.0	0.6	284.0	32.42%
Red bell pepper; seeded, julienne	3.5	0.2	98.0	11.19%
Sugar snap pea pods	3.5	0.2	100.0	11.42%
Garlic; peeled, minced	0.7	0.04	20.0	2.28%
Cilantro; leaves, minced	0.2	0.02	7.0	0.80%
Scallions, sliced thin	1.4	0.1	41.0	4.68%
Rice noodles, dried	6.2	0.4	175.0	19.98%
Peanuts; roasted, salted	1.8	0.1	50.0	5.71%
Salt	0.1	0.01	4.0	0.46%
Black pepper	0.0	0.0	1.0	0.11%
Total	30.9	1.9	876.0	100.00%

Method of Preparation:

1. Heat a large pot of water to boiling. Add the rice noodles stirring frequently. Cook the noodles until al dente, approximately 5 minutes. Strain and rinse with cold water. Set aside.
2. Grate the fresh ginger. Wrap the grated ginger in a clean cloth and squeeze the juice out of the ginger over a small bowl.
3. Add the lime juice, fish sauce, soy sauce, sugar and sirachi to the ginger. Mix well.
4. Heat a wok or large sauté pan over high heat. Add the canola oil.
5. Add the chicken and sauté until it starts to turn golden brown, approximately 5 minutes.
6. Add the red bell pepper and sugar snap peas; continue to sauté for 4 minutes.
7. Add the garlic; continue to cook for 3 minutes.
8. Add the cooked rice noodles, scallions, cilantro and peanuts.

9. Add the sauce that was made previously with the ginger juice, **Roastin' 9073**, salt and pepper.
10. Toss well until the noodles are warm and coated with the sauce.
11. Serve immediately.

Serving suggestion:

Toss and serve with scallion garnish.

Research Chef Evaluation of Roastin' 9073:

Roastin' 9073 enhances the chicken profile of this traditional Asian dish. The roast flavor complements the noodles, especially when it is paired with the lightly salted peanuts and scallions.

* Developed by Red Arrow Culinary Specialists