

**Pad Pak**

**Season:** Any

**Type:** Side dish

**Difficulty:** Easy

**Serves:** 35 tastes

**Fresh from the garden:** pak choy, basil

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| **Equipment:**  Chopping board  Chef’s knife  Wok  Wooden spoon  measuring spoons | **Ingredients**   * 4 tablespoons oyster sauce * 2 teaspoon palm sugar or brown sugar * 1 tablespoon sesame oil * 4 tbs sunflower oil * 1 bunch spring onions, cut into 5cm lengths * 2 bunches pak choy, sliced * 2 bunches broccolini, sliced diagonally * 2 cups Thai basil or basil leaves |

**What to do:**

1. To make the dressing, combine oyster sauce, sugar, sesame oil and 2 tablespoons sunflower oil in a small bowl. Set aside.
2. Chop spring onions into 5 cm lengths.
3. Separate stems and leaves of pak choy and finely slice each and place in separate bowls.
4. Slice broccolini on the diagonal and place in bowl with pak choy stems.
5. Heat remaining 2 tablespoons oil in a frypan over medium heat. Stir-fry spring onion for 2 minutes or until just wilted.
6. Add pak choy stems and broccolini, stir fry for 2 minutes.
7. Add pak choy leaves and basil and stir-fry for 1-2 minutes until tender.
8. Pour dressing over vegetables and stir through.