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Mind Blowing Pad See Ew/Pad Thai



Fresh juicy Pad Thai/PAD SEE EW using wonton/dumplings filling with chicken.

Chicken dumplings stir fry, crunchy veg and super delicious.

Bored with wonton soup?

Make this wonton pad Thai instead! It's yummy, it's savory, and a little bit spicy, This Pad Thai recipe will **blow your mind!**

How to make chicken Pad Thai super delicious, chicken Pad Thai in a different way and it's surprisingly super easy to make. So this stir fry wonton pad Thai/Pad See Ew or should we call it dumplings Stir-Fry? Is one of the current food trends in Indonesia and It's very easy and quick to make.

So instead of using normal rice noodles, today we are going to use wonton wrappers/dumplings for the noodles, and we will make just like you are going to make wonton soup. And we'll make the dumplings from scratch, but you can use store-bought dumplings, too. First, let's make the dumplings/wonton filling.

Dumpling Ingredients

Makes about 25-30 pcs)

- 200 g / 7 oz ground chicken/pork you can also add shrimp (save some for cooking later?)
- 2 Cloves of Garlic minced / made into a paste
- 1 tsp salt
- ½ Tsp sugar (Optional)
- ½ Tsp White pepper
- 1 Tsp Mushroom powder/chicken powder (Optional)
- 1 Tsp Soy sauce
- 1 Tbsp oyster sauce Then
- 1 Egg
- 3 Tbsp Tapioca Flour/Corn Flour For Stir fry

Pad Thai Ingredients

Makes 1 Serving

- 1 pc egg
- 2 cloves of garlic, minced (You can add Onion/Shallots, sliced)
- 25 g / 1oz bean sprouts
- 50 g /2oz chicken (ground/diced)
- 1 tsp sweet soy sauce Indonesian Brand , buy here: <https://amzn.to/3isgP4j> Or Here: <https://amzn.to/2YPBhUR> (Can be substitute dark thick, regular soy sauce + a pinch of sugar, thicker consistency and has a darker color will give this finished by color on your Pad Thai)
- 1 tbsp oyster sauce
- 1 tbsp soy sauce
- 1/4 tsp mushroom stock powder/chicken powder (optional)
- 1/4 tsp pepper salt to taste (optional)

- Chili paste/fresh chili to taste
- 2 Tbsp Oil
- For the vegetables you will need mung bean sprouts, Choy sum or you can use Bok choy , kale, bell paper or any vegetable you like

How To Make Wonton Pad Thai / See Ew

- 1. Make the dumplings Mix the dumplings ingredients well and smooth, To make dumplings is very easy. and It's up to you how you do it. You can just fold it in half, or you can make it fancy like mine. And the trick to make wonton/dumplings Pad Thai here, is not to add too much filling as the dumpling may leak. And also The thickness of dumpling wrappers will affect its flavor.
- 2. We'll use about 8 - 10 dumplings per serving.
- 3. boil some water - we will boil the dumplings for about 3 minutes or cook until the dumplings float to the top. Don't use too little water when doing so. The dumplings contain lots of flour and will release some starch, so the water will thicken if it's too little.
- 4. While the dumplings cook, prepare to make the Pad Thai. For the sautéed ingredients, we need garlic but ofcourse you can add onion green onion or shallots). Cook until fragrant but don't burn the garlic. After they're fragrant, add the eggs in.
- 5. Cook the eggs until they're fragrant to bring out the street food flavor. Once it becomes fragrant, move the eggs to the side and add meat (left over ground chicken or pork and shrimp or you don't need to add any meat at all)
- 6. For the seasoning, add salt. White pepper, mushroom powder, Oyster sauce, and sweet soy sauce. If you like you can add some fish sauce also.
- 7. Then when the dumplings are cooked, toss them in and add chilli then the vegetables and green onion.
- 8. And Don't forget to taste it!
- 9. Mix well and Turn off the heat. Tips: Make sure not cook the veggies too long, so you still have the al dente (al-den-tay) texture.
- 10. ENJOY! #Padthairecipe #wontonrecipe#streetfood ☐

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AFFILIATE LINKS

- Sweet Soy Sauce <https://amzn.to/3isgP4j> or here: <https://amzn.to/2YPBhUR>
- Grill: <https://amzn.to/2NWivVz>
- Thermanpen for this and everything we grill: <https://amzn.to/3eXNzAf>
- Knife: <https://amzn.to/2YVJ97a>

About Us



Hello and Welcome to our FOOD BLOGGING, TRAVEL AND COOKING site. We are family of 4 who love to cook, travel and eat spicy foods! My name is Erwina (Er-wee-na), originally from Indonesia-Asia, husband is from England and we recently moved to America. I grew up with spicy/Indonesian food, and I want my boys to have spice tolerance. On this site we will be sharing our experience with EXOTIC FOODS, and you will see a lot of spicy foods including recipes for delicious street foods, take out & restaurant style foods that you can easily make at home, from Asian cuisines (Indonesian, Thai, Indian, Vietnamese, Korean, Chinese) to Western cuisine (American and British Foods). Welcome to our site - we're sure you'll find something delicious to make! Erwina is also A REALTOR in North Carolina, USA. Follow her: INSTAGRAM: @ErwinaAndTheboys Or @RealCoastalLife XOXO BEAN (Benoa, Erwina, Arthur, Nigel)

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