



Chicken Pad Thai



Ingredients:

- 4oz Chang's Pad Thai dried rice sticks

Ingredients, Sauce:

- 1 ½ TBLS tamarind puree
- 3 TBLS (packed) brown sugar
- 2 TBLS fish sauce
- 1 ½ TBLS oyster sauce

Ingredients, Stir Fry:

- 2 - 3 TBLS vegetable or canola oil
- ½ onion , sliced (yellow)
- 2 garlic cloves , finely chopped
- 5oz chicken breast (or thigh), thinly sliced
- 2 eggs , lightly whisked
- 1 ½ cups of bean sprouts
- ½ cup firm tofu, cut into 1 ¼" batons (optional)
- ¼ cup garlic chives , cut into 1 ¼" pieces
- ¼ cup finely chopped peanuts

Method:

1. Place noodles in a bowl and pour over plenty of boiling water. Soak for 5 minutes, then drain in a colander and quickly rinse under cold water. Do not leave them sitting around for more than 5 - 10 minutes.
2. Heat 2 TBLS of oil in a large non-stick pan or well-seasoned wok over high heat. Add garlic and onion, cook for 30 seconds.
3. Add chicken and cook for 1 ½ minutes until mostly cooked through.
4. Push to one side of the pan; pour egg in on the other side. Scramble using the wooden spoon (add touch of extra oil if pan is too dry), then mix into chicken.
5. Add bean sprouts, tofu, noodles, and sauce.
6. Toss gently for about 1 ½ minutes until the noodles absorb sauce.
7. Add garlic chives (substitute with extra garlic and green onions if you cannot find them), and half the peanuts. Toss through quickly then remove from heat.
8. Serve immediately, sprinkled with remaining peanuts and lime wedges on the side, with a sprinkle of chili and a handful of extra bean sprouts on the side if desired. Squeeze over limejuice to taste before eating.