

Pad Thai with Chicken

Sauce Ingredients

1 Tbsp. fresh lime juice	¼ cup mango preserves (or chutney)
1 Tbsp. rice vinegar	¼ cup granulated sugar
1 ½ Tbsp. chili sauce (adjust to taste)	½ tsp. paprika
2 Tbsp. fish sauce (adjust to taste)	

Other Ingredients

1 – 1 ½ lbs. chicken breast (or thighs), cut into ½ inch cubes (Or substitute protein of your choice)	3 cloves garlic, chopped
1 lb. of rice noodles, soaked in warm water for 1 hour	1 bunch (app. 8) scallions, chopped
2 large eggs	<u>Toppings (optional):</u>
2 Tbsp. oil (I used canola)	Chopped peanuts
	Lime wedges

Directions

Place noodles in a large bowl of warm (100 – 115 degrees) water and cover. These should sit for 1 hour to soften. In the meantime, you can make the sauce and do all the prep work.

Mix all sauce ingredients together, stirring to dissolve sugar. Set aside.

Once the noodles have soaked for 1 hour and you have the prep work done (chopping, measuring ingredients, etc.), drain them but reserve the liquid for later.

In a deep (I prefer non-stick) saucepan, heat 2 Tbsp. oil until hot. Add garlic, sauté for about 30 seconds, then add chicken all at once. Constantly stir and cook until no longer pink on the exterior (you don't need to fully cook the chicken at this point as it will continue to cook as you add other ingredients). *Switch spoon or fork to a clean one at this point.

Make a well in the middle and add eggs. Allow to congeal slightly, then stir to scramble. Stir throughout entire pan until mostly cooked. Add the noodles all at once and start stirring, coating the noodles with the mixture in the pan. It will take a few minutes for them to start softening. Add reserved noodle water as necessary (this will help cook the noodles; they will absorb a lot, but don't add too much. In the video I added 1 cup as it needed it, but if you're not sure, start with ½ cup, adding more as needed). Once they have softened, add the sauce, stirring to coat for about 1 minute.

Make a well again in the middle, toss in scallions (*and if you want, app. 1 ½ cups of bean sprouts), pulling the noodles over as much as possible. Let sit for about 30 seconds to steam, then stir for another 30 seconds – 1 minute. At this point, add water if necessary depending on whether you like your Pad Thai moist or dry (*keep in mind...once off the heat, the noodles will absorb more liquid).

If desired, serve with ground peanuts and lime wedges on the side to allow diners to add if they wish.

Enjoy!