



PAD THAI

Ingredients

¼ lb rice noodles

3 TBS vegetable oil

1 TBS garlic chopped

¼ lb protein: chicken, pork, shrimp, tofu

3 TBS fish sauce

2 TBS soy sauce

2 TBS sugar

0-1/2 tsp red pepper flakes

¼ cup chicken broth

1 egg lightly beaten

3 green onions sliced thinly

Bean sprouts 1 can (find on international isle)

¼ cup dry roasted peanuts

2 TBS lime juice

2 lime wedges

Fresh cilantro



Instructions

Before cooking noodles have everything measured out

Cook rice noodles as directed on box preferably slightly underdone because they will cook more in our dish.

In a large wok or large sauté pan heat 2TBS of oil on medium heat.

Add garlic and then meat until done. If using chicken or pork you will want to slice into thin strips for quick cooking. You can also use your kitchen shears to do this! Works perfectly.

Add noodles, fish sauce, soy, sugar, and pepper flakes. Cook 1-2 minutes.

Add a splash of chicken broth to prevent sticking

When noodles are tender push them aside and add 1 TBS of oil.

Add egg and scramble.

Mix egg into noodle mixture and add green onions and bean sprouts and cook for 1 minute.

Turn off heat and sprinkle peanuts and lime juice and give a good toss.

Serve up with fresh cilantro and a lime wedge and any extra peanuts if you wish!