

# CHICKEN PAD THAI

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COOKING: THIS IS COOKED ON A STOVE TOP – NO OVEN

–INGREDIENTS–

- 8 ounces rice noodles – Pad Thai or other
- 1/2 teaspoon grated lime peel – (PREP)
- 3 tablespoons fish sauce
- 2 tablespoons fresh lime juice
- 2 tablespoons packed brown sugar
- 4 1/2 teaspoons rice vinegar
- 1 tablespoon Asian chile sauce with garlic
- 3 tablespoons cooking oil
- 1 LB boneless, skinless chicken breast – Cubed – (PREP)
- 1 tablespoon finely chopped garlic – (PREP)
- 1 egg, lightly beaten – (PREP)
- 1 cup fresh bean sprouts
- 1/3 cup sliced green onion – (PREP)
- 2 tablespoons snipped fresh cilantro – (PREP)

**Once (PREP) Work Marked Above Complete – Time to Cook!**

xxxxxxx **UNIT 1 – NOODLES** xxxxxxxx

In Large Pot

Add: Hot water, enough to cover noodles

Add: 8 ounces rice noodles

let stand for 10 to 15 minutes

Drain well in a colander.

xxxxxxx **UNIT 2 – SAUCE MIXTURE** xxxxxxxx

In a bowl

Add: 3 tablespoons fish sauce

Add: 2 tablespoons fresh lime juice

Add: 2 tablespoons packed brown sugar

Add: 4 1/2 teaspoons rice vinegar

Add: 1 tablespoon Asian chile sauce with garlic

set aside

xxxxxxx **UNIT 3 – COOK CHICKEN/GARLIC** xxxxxxxx

In large frying pan or wok, over med./high heat

Add: 3 tablespoons cooking oil

Add: 1LB boneless, skinless chicken Breast – cubed

Add: 1 tablespoon finely chopped garlic

COOK APPROX. 6MIN, UNTIL NO PINK IN CHICKEN

xxxxxxx **UNIT 4 – FRIED EGG** xxxxxxxx

In frying pan or wok, over medium high heat

Add: 1 egg

Cook 30 secs flip cook additional 30 secs

Remove and chop egg

set aside.

xxxxxxx **UNIT 5 – MIX ALL TOGETHER** xxxxxxxx

In frying pan or wok, over medium heat

Add: 2 tablespoons oil

Add: drained 8oz. noodles (unit 1)

Add: 1 cup fresh bean sprouts

**COOK FOR 2 MINUTES**

Add: sauce mix (unit 2)

Add: Chicken (unit 3)

**COOK FOR 2 MIN – OR UNTIL HEATED THROUGH**

xxxxxxx **PLATING** xxxxxxxx

Divide noodle mixture (UNIT 5) among four plates.

**EVENLY AMONG ALL PLATES TOP WITH**

1 fried egg (UNIT 4)

1/3 cup green onion

2 tablespoons snipped fresh cilantro