

Authentic Pad Thai

Oscar · 29/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

1 hr 10 mins

Description

This is an authentic pad thai recipe with rice noodles chicken peanuts and stirfried eggs in a traditional tamarind sauce Garnish with fresh bean spouts and chives This recipe was inspired by the pad thai at Thai Tom

Ingredients

- - 12 ounces dried rice noodles - ½ cup white sugar - ½ cup distilled white vinegar - ¼ cup fish sauce - 2 tablespoons tamarind paste - 2 tablespoons vegetable oil
- divided - 2 boneless
- skinless chicken breast halves
- sliced into thin strips - 1 ½ teaspoons garlic
- minced - 4 large eggs
- beaten - 1 ½ tablespoons white sugar - 1 ½ teaspoons salt - 1 cup coarsely ground peanuts - 2 cups bean sprouts - ½ cup chopped fresh chives - 1 tablespoon paprika
- or to taste - 1 medium lime
- cut into wedges

Instructions

1. Place rice noodles into a large bowl and cover with several inches of room temperature water; let soak for 30 to 60 minutes. Drain. Whisk 1/2 cup sugar
2. vinegar
3. fish sauce
4. and tamarind paste together in a saucepan over medium heat. Bring to a simmer
5. then remove from the heat. Heat 1 tablespoon oil in a skillet over medium-high heat. Add chicken; cook and stir until chicken is no longer pink in the center and the juices run clear
6. 5 to 7 minutes. Remove from the heat. Heat remaining 1 tablespoon oil in a large skillet or wok over medium-high heat. Add garlic and cook until fragrant
7. about 1 minute. Stir in eggs; scramble until eggs are nearly cooked through
8. about 2 minutes. Add chicken and rice noodles and stir until well combined. Stir in tamarind mixture
9. 1 1/2 tablespoons sugar
10. and salt; cook until noodles are tender
11. 3 to 5 minutes. Stir in peanuts and cook until heated through
12. 1 to 2 minutes. Garnish with bean sprouts
13. chives
14. and paprika; serve with lime wedges.