



Classic Chicken Pad Thai

Oscar · 29/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

45 mins

Description

Make classic Thai noodles at home with this chicken pad Thai recipe The sauce is made from scratch using Thai favorites like fish sauce tamarind paste and shrimp paste

Ingredients

- - 10 ounces dried rice noodles - 4 tablespoons brown sugar - 4 tablespoons soy sauce
- or to taste - 6 tablespoons fish sauce
- or to taste - 5 tablespoons tamarind paste - 2 tablespoons vegetable oil - 12 ounces chicken breast
- thinly sliced - 1 (7 ounce) package firm tofu
- sliced - 3 cloves garlic
- chopped - 1 tablespoon shrimp paste - 3 eggs - 2 tablespoons chopped spring onions - $\frac{3}{4}$ cup dry roasted peanuts - 2 cups bean sprouts - 1 lime
- cut into wedges

Instructions

1. Soak rice noodles in a bowl of water for 15 minutes. Meanwhile
2. combine brown sugar
3. soy sauce
4. fish sauce
5. and tamarind paste in a bowl. Whisk well and set aside. Heat oil in a wok over medium-high heat. Add chicken. Stir-fry for 1 minute. Add tofu. Cook until chicken is no longer pink in the center
6. about 4 minutes. Add garlic and shrimp paste to the wok and stir well. Cook for 2 minutes
7. then add fish sauce mixture and drained noodles. Cook until the noodles are tender
8. 3 to 5 minutes. Push noodles to one side of the wok. Crack the eggs into the other side. Scramble until firm
9. about 3 minutes. Stir into the noodles. Serve with peanuts
10. bean sprouts
11. and lime wedges.