



Classic Pad Thai

Jacob · 30/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

4

Description

This recipe is a perfect example of Thai cooking for beginners. Once mastered, you'll forget stopping for takeout and make this easy stir-fry a weeknight staple.

Ingredients

- 8 ounces medium width rice vermicelli noodles - 3 tablespoons vegetable oil - ¼ pound ground chicken - 1 teaspoon hot pepper sauce - 1 red pepper
- thinly sliced - ½ pound peeled
- deveined raw shrimp - 3 cloves garlic
- minced - 2 teaspoons freshly grated gingerroot - ½ cup vegetable or chicken broth - ½ cup Heinz Tomato Ketchup - ¼ cup lime juice - 3 tablespoons granulated sugar - 3 tablespoons fish sauce - 1 ½ cups bean sprouts - 3 green onions
- thinly sliced - ¼ cup fresh coriander or parsley leaves - chopped peanuts

Instructions

1. Cover noodles with boiling water and let stand for 5 minutes; drain well and reserve. Heat half the oil in a wok or deep skillet set over high heat. Crumble in chicken and add hot sauce; stir-fry for 3 to 5 minutes or until browned. Reserve on a platter. Add remaining oil and peppers to pan; stir-fry for 3 minutes. Add shrimp and stir-fry for 2 minutes. Stir in garlic
2. ginger
3. broth
4. ketchup
5. lime juice
6. sugar and fish sauce. Bring to a boil. Add noodles and reserved meat; toss mixture to combine. Heat through. Add sprouts and toss gently. Sprinkle with onions
7. coriander and peanuts. Twists: Twist 1: For a pork variation
8. try ground pork instead of ground chicken. Twist 2: For a meatless version
9. substitute chopped
10. firm tofu for the chicken and a chopped 3-egg omelet for the shrimp. Twist 3: Simplify this recipe by omitting hot pepper sauce and replacing ketchup with Heinz Hot & Spicy Ketchup.