

OkinawanStyle Pad Thai

Jacob · 30/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

40 mins

Description

This is a famous dish popularized in Thailand Although the recipe varies from cook to cook and region to region this is a good attempt at recreating what I ate from Thaiowned holeinthewall restaurants in Okinawa Japan Key to the flavor are the sugar levels unsalted peanuts peanut oil and either oyster or fish sauce

Ingredients

- - ½ cup rice wine vinegar - ½ cup white sugar - ¼ cup oyster sauce - 2 tablespoons tamarind pulp - 1 (12 ounce) package dried rice noodles - cold water
- as needed - ½ cup peanut oil - 4 eggs - 1 ½ teaspoons minced garlic - 12 ounces chicken breast
- cut into 1/2-inch strips - 1 ½ tablespoons white sugar
- or more to taste - 1 ½ teaspoons salt - 1 ½ cups dry-roasted
- unsalted peanuts - 1 ½ teaspoons dried ground Asian radish - 1 teaspoon chili powder
- or more to taste - ½ cup chopped fresh chives - 2 cups fresh bean sprouts - 1 lime
- cut into wedges

Instructions

1. Whisk together rice wine vinegar
2. 1/2 cup sugar
3. oyster sauce
4. and tamarind pulp in a saucepan over medium heat until sugar dissolves
5. about 5 minutes; remove from heat and set aside. Place rice noodles in a large bowl and pour enough cold water to cover noodles. Allow to soften
6. about 10 minutes. Drain. Heat peanut oil in a wok or large skillet over medium heat. Cook and stir eggs and garlic in hot oil until eggs are softly cooked
7. 2 to 3 minutes. Stir chicken and noodles into eggs and cook until chicken is no longer pink in the center and juices run clear
8. about 5 minutes. Pour rice wine vinegar sauce
9. 1 1/2 tablespoons sugar
10. and 1 1/2 teaspoons salt into the noodle mixture. Stir peanuts
11. ground radish
12. and chili powder into noodle mixture; cook until peanuts soften slightly
13. about 5 minutes. Add more sugar or chili powder if desired. Remove from heat and toss chives with noodle mixture. Top with bean sprouts and garnish with lime wedges.