



## Joe39s Fusion Chicken Pad Thai

Jacob · 30/09/2024



### Prep Time

50 mins

### Difficult

Medium

### Servings

5

### Description

My girlfriend and I were craving pad Thai So we looked at a few recipes and made our version It is not exactly traditional pad Thai so lo and behold the name

### Ingredients

- - 1 pound boneless
- skinless chicken breast halves
- cut into bite-size pieces - salt and ground black pepper to taste -  $\frac{3}{4}$  cup white sugar - 1 teaspoon ground cayenne pepper - 3 tablespoons white wine vinegar - 6 tablespoons fish sauce - 1 tablespoon creamy peanut butter - 1 tablespoon olive oil - 5 cloves garlic
- minced - 4 large eggs
- lightly beaten - 1 (16 ounce) package pad Thai rice noodles -  $\frac{1}{2}$  cup fresh bean sprouts - 2 cups beef broth -  $\frac{1}{2}$  cup chopped green onion

### Instructions

1. Bring a large pot of water to a boil. Season chicken with salt and black pepper; set aside. Whisk sugar
2. cayenne pepper
3. white wine vinegar
4. fish sauce
5. and peanut butter together in a bowl. Coat the inside of a large skillet or wok with olive oil and place over high heat. Cook and stir chicken in the hot oil just until the meat is white outside but still pink inside
6. about 3 minutes. Remove chicken and set aside in a bowl. Lower the heat under the skillet to medium-low. Cook and stir garlic in the skillet until it becomes translucent
7. 1 to 2 minutes. Cook and stir eggs into garlic until loosely cooked
8. 2 to 3 minutes. Pour peanut sauce into the garlic and eggs
9. and stir to combine. Bring sauce to a simmer. Stir rice noodles into the boiling water. Cook until noodles are still slightly tough
10. about 5 minutes. Drain the noodles. Return chicken to the skillet with eggs and sauce. Simmer until chicken is no longer pink in the center and the juices run clear
11. stirring frequently
12. 5 to 8 more minutes. Stir bean sprouts
13. rice noodles. and beef broth into the skillet. Bring to a simmer
14. and cook until noodles are tender and most of the broth has been absorbed
15. about 10 minutes. Sprinkle with green onions to serve..