

Authentic Pad Thai

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Rated: ★★★★★

Prep Time: 15
Minutes

Ready In: 1
Hour

Submitted By:
Allrecipes

Cook Time: 15
Minutes

Servings: 6

"Inspired by the pad thai at Thai Tom, this recipe features a tamarind paste, vinegar, sugar, and fish sauce mixture over perfectly stir-fried eggs, chicken breast, and rice noodles, garnished with peanuts, chives, and fresh bean sprouts."

INGREDIENTS:

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

DIRECTIONS:

1. Place rice noodles in a large bowl and cover with several inches of room temperature water; let soak for 30 to 60 minutes. Drain.
2. Whisk sugar, vinegar, fish sauce, and tamarind paste in a saucepan over medium heat. Bring to a simmer, remove from heat.
3. Heat 1 tablespoon vegetable oil in a skillet over medium-high heat. Add chicken; cook and stir until chicken is cooked through, 5 to 7 minutes. Remove from heat.
4. Heat 1 tablespoon oil and minced garlic in a large skillet or wok over medium-high heat. Stir in eggs; scramble until eggs are nearly cooked through, about 2 minutes. Add cooked chicken breast slices and rice noodles; stir to combine.
5. Stir in tamarind mixture, 1 1/2 tablespoons sugar, and salt; cook until noodles are tender, 3 to 5 minutes. Stir in peanuts; cook until heated through, 1 to 2 minutes. Garnish with bean sprouts, chives, paprika, and lime wedges.

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