



Pad Thai

This is an authentic pad thai recipe with rice noodles, chicken, peanuts, and stir-fried eggs in a traditional tamarind sauce. Garnish with fresh bean sprouts and chives.

Recipes

- 12 ounces dried rice noodles
- ½ cup white sugar
- ½ cup distilled white vinegar
- ¼ cup fish sauce
- 2 tablespoons tamarind paste
- 2 tablespoons vegetable oil, divided
- 2 boneless, skinless chicken breast
- 1 ½ teaspoons garlic, minced
- 4 large eggs, beaten
- 1 ½ tablespoons white sugar
- 1 ½ teaspoons salt
- 1 cup coarsely ground peanuts
- 2 cups bean sprouts
- ½ cup chopped fresh chives

Steps:

1. Place rice noodles into a large bowl and cover with several inches of room temperature water
2. Whisk 1/2 cup sugar, vinegar, fish sauce, and tamarind paste together in a saucepan over medium heat. Bring to a simmer, then remove from the heat.
3. Heat 1 tablespoon oil in a skillet over medium-high heat. Add chicken; cook and stir until chicken is no longer pink in the center and the juices run clear, 5 to 7 minutes. Remove from the heat.
4. Stir in tamarind mixture, 1 1/2 tablespoons sugar, and salt; cook until noodles are tender, 3 to 5 minutes. Stir in peanuts and cook until heated through, 1 to 2 minutes. Garnish with bean sprouts, chives, and paprika; serve with lime wedges.