

# Slow-Cooker Pork Pad Thai

7 comments

MAIN COURSES

THAI

ASIAN

PORK

PASTA

SLOW COOKER

A cookbook recipe exclusively for All-Access members from [The Complete Slow Cooker](#)

**SERVES** 4 to 6

**TIME** 6 to 7 hours on low or 4 to 5 hours on high

**SLOW COOKER SIZE** 4 to 7 quarts

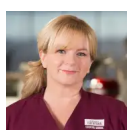
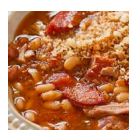


## WHY THIS RECIPE WORKS

Pad thai features clean, fresh, not-too-sweet flavors; chewy noodles; and tender protein—not exactly a dish you would expect to come completely out of the slow cooker. But this recipe achieves just that. For our slow-cooker version, we began by considering the appropriate protein to include. Most recipes include shrimp and egg, but we decided to sidestep those in favor of boneless country-style pork ribs, which could take full advantage of the slow-cook time and yield tender, flavorful meat. Braising the pork in a combination of chicken broth, fish sauce, sugar, and tamarind juice created a distinct pad thai flavor profile. Blooming the aromatics (scallion whites, garlic, and a chile) in toasted sesame oil before adding them to the slow cooker elevated the flavors even further. Perfectly cooked noodles were next, and we found the simplest solution was

best. After removing the pork from the slow cooker, we placed the noodles in the remaining braising liquid and let them rehydrate for 20 minutes. To complete the dish, we returned the pork, now shredded into 1-inch pieces, to the slow cooker along with bean sprouts, scallion greens, cilantro, and peanuts for added freshness and crunch.

*Read Less*



## TRY THIS RECOMMENDED COOKING COURSE

Slow-Cooker Cassoulet

### GATHER YOUR INGREDIENTS

- ☐ 3 tablespoons toasted sesame oil
- ☐ 4 scallions, white parts minced, green parts cut into 1-inch pieces
- ☐ 4 garlic cloves, minced
- ☐ 1 serrano chile, stemmed and sliced into thin rings
- ☐ 1¾ cups chicken broth
- ☐ ¼ cup sugar
- ☐ 3 tablespoons tamarind juice concentrate
- ☐ 3 tablespoons fish sauce
- ☐ 1½ pounds boneless, country-style pork ribs, trimmed
- ☐ Salt and pepper
- ☐ 8 ounces (¼-inch-wide) rice noodles
- ☐ 4 ounces (2 cups) bean sprouts
- ☐ 2 tablespoons rice vinegar
- ☐ ¼ cup fresh cilantro leaves
- ☐ ¼ cup dry-roasted peanuts, chopped coarse
- ☐ Lime wedges

[View Nutritional Information](#) ⓘ

### KEY EQUIPMENT



Mixing Bowls



Slow Cookers



Best Chef's Knives



## BEFORE YOU BEGIN

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Tamarind juice concentrate can be found at Asian markets as well as in the international food aisle of many supermarkets. Look for tamarind juice concentrate manufactured in Thailand; we like it here for its thin consistency and bright flavor. If you can't find it, substitute 1½ tablespoons lime juice and 1½ tablespoons water, and omit the lime wedges. Look for country-style pork ribs with lots of fat and dark meat, and stay away from ribs that look overly lean with pale meat, as they will taste very dry after the extended cooking time.

1

## INSTRUCTIONS

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Microwave oil, scallion whites, garlic, and serrano in bowl, stirring occasionally, until fragrant, about 1 minute; transfer to slow cooker. Stir in broth, sugar, tamarind juice, and 2 tablespoons fish sauce.

2

Season pork with salt and pepper and nestle into slow cooker. Cover and cook until pork is tender and fork slips easily in and out of meat, 6 to 7 hours on low or 4 to 5 hours on high.

3

Transfer pork to cutting board, let cool slightly, then pull apart into large chunks using 2 forks. Nestle noodles into cooking liquid left in slow cooker, cover, and cook on high until tender, 20 to 30 minutes.

4

Add pork to noodles and gently toss to combine. Let sit until heated through, about 5 minutes. Add bean sprouts, scallion greens, vinegar, and remaining 1 tablespoon fish sauce and toss to combine. Sprinkle with cilantro and peanuts. Serve with lime wedges.

## RECOMMENDED READING



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## MY RATING



