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## Chicken Pad Thai



### For the Sauce

- 1/4 cup Ketchup
- 2 tbl. Fish Sauce
- 2 tbl. Sugar
- 1 tsp. Minced Garlic
- 1 tbl. Peanut Butter
- 1 Lime (Juiced)
- 1/2 tsp. Crushed Red Pepper Flake
- 1 tsp. Soy Sauce
- 1/2 tsp. Ginger Powder

### For the Pad Thai

- 8 oz. Pad Thai Noodle
- 1 Large Chicken Breast
- 2 Eggs
- 1 cup Bean Sprouts
- 1/2 cup Sliced Green Onions
- 1/4 cup Chopped White Onion
- 1/4 cup Cilantro
- 1/2 cup Crushed Peanuts

## Instructions

1. Pound the chicken down to 1/2 inch thick, or run it through a tenderizer one time. Slice into bite sized pieces. Add salt & pepper to taste.
2. Whisk together all sauce ingredients and set aside.
3. Boil the noodles in salted water for about 6 to 7 minutes (follow instructions on package). Drain and rinse under cold water, drain again.
4. Fry the chicken in a large wok over medium high heat with vegetable oil, stirring often until lightly browned and cooked. Transfer to bowl and set aside.
5. Crack eggs in preheated pan and allow to fry for about a minute, then break with a spoon and add the onions and bean sprouts to the pan cooking for another 30 seconds.
6. Add the sauce and chicken to the pan and allow to cook for about one minute.
7. Add the noodles to the pan and toss well until everything is coated.
8. Add in the cilantro and green onions, toss, and remove from the heat.
9. Top with peanuts and lime wedges to squeeze on.

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- Prep: 15 min
  - Cook: 20 min

4 to 5 servings

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