

AUTHENTIC CHICKEN PAD THAI



Pad Thai Sauce:

1	Disc	Thai Palm Sugar (or ¼ cup plus 1 tablespoon coconut palm sugar)
¼	Cup	Water
⅔	Cup	Thai Tamarind Paste
½	Teaspoon	Red Pepper Flakes (or more, to taste)
1	Tablespoon	Fish Sauce

Pad Thai:

6	Ounces	Dry Rice Noodles, medium size
¾	Pound	Boneless, Skinless Chicken Breast, thinly sliced
4	Ounces	Extra Firm Tofu, cubed
4	Cloves	Garlic, thinly sliced
½	Cup	Sweet Onion, chopped
3	Tablespoons	Dried Shrimp, medium size (chopped)
¼	Cup	Sweet Preserved Daikon Radish (finely chopped)
¼	Cup	Vegetable Oil
2	Large	Eggs
5	Ounces	Bean Sprouts
8-10	Stalks	Garlic Chives, cut into 1½ inch pieces
½	Cup	Roasted Peanuts, chopped
1	Medium	Fresh Lime, cut into wedges

Directions:

1. Soak noodles in room temperature water for 1½ hours, drain and put in zip top bag until needed.
2. Heat the water, tamarind paste, pepper flakes and fish sauce in a small pan. Remove from heat and whisk in the palm sugar. Let it sit while you prepare the other ingredients. The sugar should dissolve by the time you need it.
4. Heat a wok or large skillet over medium-high heat and add just enough oil to coat the bottom. Add the chicken and sear until done. Remove from wok. Add more oil if needed and saute the tofu and sliced garlic until golden brown. Remove from wok.
5. Heat a little more oil if needed and add the onion, dried shrimp and preserved daikon radish. Saute until the onion is translucent.

6. Give the sauce a good stir to make sure the sugar is dissolved. Add the noodles and sauce and toss until all the sauce is absorbed. Once absorbed, taste the noodles to make sure they are done. If not, add a little more water and saute them for a few more minutes. Then push the noodles to one side.
7. Add a little more oil to the empty space and add the eggs. Break the yolks, put the noodles on top and cook for about 30 seconds. Flip and toss to mix the eggs into the noodles.
8. Add the chicken and any accumulated juices back into the pan along with the tofu and garlic. Toss to mix and add the bean sprouts, garlic chives and half the peanuts. Toss until well mixed.
9. Place remaining peanuts on top and serve immediately with a wedge of fresh lime. For a classic presentation you can add a little extra side of bean sprouts and additional garlic chives for garnish. Be sure to squeeze a bit of lime on top before eating.

NOTES:

1. Be sure to use Thai tamarind paste, not Indian, which is much more concentrated.
2. You can soak the noodles and keep them sealed in a zip top bag in the fridge for 2 days.
3. Use 2mm or 3mm noodles. Thai kitchen brand are too thin and the noodles will be soggy.
4. After soaking, cut the noodles in half for easier handling during the stir fry and when eating.
5. You can make a big batch of sauce in advance and store it in the fridge for 2-3 weeks.
6. If you can't find garlic chives, regular chives will work in a pinch. Or use green onion tops.
7. If you'd like Shrimp Pad Thai, substitute 10-12 large P & D shrimp for the chicken.

**This recipe was adapted from a recipe created by Pailin Chongchitnant.*