

Pad Thai (ผัดไทย)

Ingredients

12 ounces dried rice noodles
½ cup white sugar
½ cup distilled white vinegar
¼ cup fish sauce
2 tablespoons tamarind paste
1 tablespoon vegetable oil
2 boneless, skinless chicken breast halves, sliced into thin strips
1 tablespoon vegetable oil
1 ½ teaspoons garlic, minced
4 eggs, beaten
1 ½ tablespoons white
1 ½ teaspoons salt
1 cup coarsely ground peanuts
2 cups bean sprouts
½ cup chopped fresh chives
1 tablespoon paprika, or to taste
1 lime, cut into wedges

Step 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.

Step 2

Whisk sugar, vinegar, fish sauce, and tamarind paste in a saucepan over medium heat. Bring to a simmer, remove from heat.

Step 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.

Step 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.

Step 5

Stir in tamarind mixture, 1 ½ 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.

<https://www.allrecipes.com/recipe/222350/authentic-pad-thai/>