

BIG BOWL[®]

CHINESE AND THAI

BIG BOWL'S CHICKEN PAD THAI RECIPE

Serving Size: 2

INGREDIENTS

- 5½ oz. dried pad thai noodles (1/3 package)
- 6-8 oz. boneless, skinless chicken breast, cut in thin slices
- 1 tsp. corn starch
- ¼ tsp. salt
- 1 tsp. sesame oil
- 3 tbsp. fresh lime juice
- 2 tbsp. fish sauce
- 3 tbsp. sweet Thai chili sauce
- 1 tbsp. brown sugar
- ½ tsp. paprika
- ½ tsp. black pepper ground
- ½ cup canola oil
- 2 eggs lightly beaten
- ¼ cup sliced scallions
- 2 tbsp. Thai basil chopped
- ¼ cup cilantro leaves
- ¼ cup chopped peanuts
- 1 cup beans sprouts
- Lime wedge for garnish



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METHOD

1. Cook noodles according the instructions from the package.
2. In a bowl, mix cut chicken with the cornstarch, salt and sesame oil.
3. For the sauce, mix together the lime juice, brown sugar, paprika, sweet thai chili sauce, fish sauce, black pepper and set aside.
4. In a wok or skillet, heat canola oil. When hot but not smoking, add in the chicken.
5. Stir to separate the pieces.
6. When they change color, remove to drain in a colander.
7. Reserve the oil.
8. Heat a clean wok or skillet to high heat.
9. Add 3 tbsp. of the reserved oil.
10. When hot, add eggs and stir quickly to almost scramble in small pieces.
11. Push the eggs to one side of the pan and add the scallions.
12. Stir briefly just to coat the scallions with the oil and then add the noodles.
13. Toss the noodles in the pan for about 20 seconds and re-add the chicken.
14. Toss continually until the noodles soften and are well coated with the oil and the chicken, egg and scallions are well mixed in.
15. When the pan is hot, drizzle sauce mixture and mix well.
16. After about 5 seconds, remove from the heat and top with Thai basil, cilantro, sprouts and chopped peanuts.
17. Toss until all ingredients are well mixed in.
18. Garnish with a lime wedge.

