

Don's Pad Thai

Ingredients

- 1 (12 ounce) package rice noodles (Use the Medium size)
- 1/2 lb. ground beef
- 1 lb. chicken meat (cut into bite-sized pieces)
- 1/2 - 1 lb. of peeled shrimp
- 1/4 cup vegetable oil
- 2 eggs (beaten)
- 1/2 cup each of grated carrots, green peas and sliced onions
- 1/4 cup tomato ketchup
- 2 tablespoons fish sauce
- 1 tablespoon of Red Thai Chilies Paste (or hot sauce)
- 2 – 3 tablespoons of sugar
- 1/2 cup of peanut butter
- 1 can of chicken broth and water
- Cilantro & Fresh limes

Directions

1. Soak the rice noodles in water for about 30 minutes, or until soft. Drain, and set aside.
2. Scramble fry the eggs with some oil for a minute or two. Set aside.
3. Add the oil, heat it up, lower the temperature, add the ground beef and chicken, stir fry for until all the ground meat is mixed, add in the chicken broth and water.
4. Add in the peanut butter, Chilies paste, ketchup, sugar, fish sauce, and vegetables. Bring to a boil for about 2 more minutes.
5. Add in the noodles and shrimp. And keep on mixing in the noodles with the rest of the ingredients. For about 2 minutes. Turn off the heat and add the eggs.
6. The noodles will absorb the liquid. But keep on mixing to prevent noodles from sticking to pan/wok for another 2 minutes.
7. Garnish with Cilantro and limes.