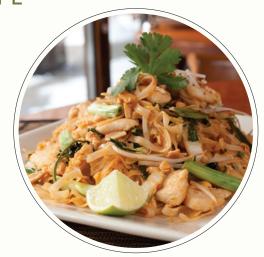


BIG BOWL'S CHICKEN PAD THAI RECIPE

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







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.

