

Chicken Pad Thai



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Serves: 5



Prep & Cook Time: 70 minutes

Ingredients

Pad Thai Sauce:

- 4 tbsp (60 ml) fish sauce
- 4 tbsp (50 g) granulated sugar
- 3 tbsp (45 ml) tamarind paste
- 1 pc lime, juice and zest
- 1 tbsp (15 ml) rice wine vinegar
- 1 tbsp (15 ml) sriracha
- 1 tsp (5 ml) paprika

Pad Thai:

- 4 cups (700 g) rice noodles, 1/4" thickness
- 2 tbsp (30 ml) vegetable oil
- 4 pcs garlic cloves, roughly chopped
- 10 shrimp, peeled and cleaned
- 1/2 cup (95 g) red pepper, julienne
- 3 cups (375 g) Reuven Fully Cooked Oven Roasted Chicken Breast Strips (Product Code 11102)
- 1 cup (240 g) bean sprouts
- 3 eggs
- 1/4 cup (50 g) peanuts, unsalted, crushed
- 4 garlic chives (or scallions), cut into 2" strips
- 1/2 cup (95 g) baked tofu (optional)
- 1 lime (garnish)



Preparation Instructions

Soak rice noodles in enough warm water to cover for 1 hour.

Pad Thai Sauce: In a small bowl, mix together fish sauce, paprika, sugar, tamarind, vinegar, sriracha lime juice and zest, set aside.

Pad Thai: In wok or large skillet, heat oil; add garlic, tofu (optional) and chicken, stir-fry for 2 to 3 minutes. Push chicken mixture to one side of the pan; pour eggs in on the other side. Lightly scramble eggs, mix into chicken. Mix in drained softened rice noodles and cook for 2-3 minutes. Add shrimp and cook for 1 minute, then add red pepper and pad thai sauce mixture toss until absorbed and reduced. Add half beansprouts, half peanuts, and garlic chives, mix and steam for 30 seconds. Transfer to serving plate and garnish with remaining bean sprouts, peanuts and lime.

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