



# Noreen's Kitchen

## Homestyle Pad Thai

### Ingredients

1 pound boneless skinless chicken breast	1/4 cup fish sauce
1 pound fresh shrimp, shelled & deveined	2 tablespoons rice wine vinegar
1/2 pound extra firm tofu, cubed	1 tablespoon tamarind paste
2 eggs	1 tablespoon ginger paste
8 ounces flat rice noodles	1 tablespoon lemon grass paste
1 cup green onion, sliced	1/4 cup sweet thai chili sauce
2 cloves garlic, minced	Lime wedges for serving
2 cups mung bean sprouts	2 tablespoons peanut oil
1/2 cup dry roasted unsalted peanuts, chopped	
1/4 cup palm sugar	

### Step by Step Instructions

Cut chicken breast into thin strips. Set aside with the shrimp.

Soften noodles by placing in a bowl with hot tap water. Allow to soak for 10 minutes before draining. They will not be completely hydrated at this point, however they will finish cooking with the rest of the dish. Set aside softened noodles.

Mix sauce together by adding palm sugar, fish sauce, rice wine vinegar, tamarind paste and sweet chili sauce to a bowl. Stir well to combine. Set aside.

Heat 1 tablespoon of peanut oil in a wok or large, heavy bottomed skillet.

Fry tofu until it is nicely browned on the edges. Remove from pan and set aside.

Add just a small amount of oil back to the pan. Add the chicken and cook through.

Add shrimp, garlic, ginger and lemongrass paste, as well as 1 cup of the bean sprouts and the green onion. Stir fry well until shrimp is nearly done and everything is hot.

Push the contents of the pan to one side. Add a bit more oil to the exposed part of the pan and add the eggs in. Cook until set on the bottom then stir until scrambled.

Add tofu, noodles, peanuts and sauce to the pan and stir well to incorporate everything together.

Remove from pan and serve along with additional raw bean sprouts, lime wedges, chopped peanuts and dry Thai chili powder

## **Enjoy!**