

Vicki Blake/Cher Clark
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Pad Thai - Cher & Vic's test kitchen

Whatever combo of protein you like (sometimes I add them all!)

2 chicken breasts - cut to bite size
 $\frac{3}{4}$ lb lean pork (I use tenderloin - cuz it's SO good ☺) cut same
 $\frac{3}{4}$ lb small shrimp
Tofu - cut same
Egg(s) (1-2 beaten)

3 garlic cloves minced
Red pepper flakes
Bean sprouts
Rice noodles soaked in hot water until slightly undercooked
Chopped peanuts
Lime wedges
Sliced scallions (optional)

Pad Thai sauce

4 tablespoons of fish sauce
2 tablespoons of dark soy sauce
 $\frac{2}{3}$ cup chicken broth
2 inch ginger grated
Red pepper flakes. Dash
3 tablespoons palm sugar/coconut sugar
2 teaspoons sriracha sauce
2 tablespoons tamarind concentrate
2 tablespoons water
 $\frac{1}{2}$ teaspoon cayenne
2 tablespoons rice vinegar.

Sauté each protein separately in wok with oil (coconut and canola work really well) over high heat and remove.

Sauté garlic over lower heat for just a few seconds until slightly brown, add pepper, bean sprouts and noodles into wok, stir - add proteins and sauce. Stir lightly to combine and coat all.

Squeeze some lime juice, add chopped peanuts
Add chopped scallions if desired
Serve with additional lime wedges.