

# CHICKEN PAD THAI



Gordon  
**RESTAURANT  
MARKET**

## Ingredients *Yield: 4 servings*

Reorder No.	Description	Amount
Market item	Wide rice noodles	8 oz.
486860	Lime Juice	2 Tbsp.
834981	Brown Sugar	2 Tbsp.
Market item	Fish Sauce	1 Tbsp.
557182	Soy Sauce	1 Tbsp.
225088	Trade East® Ground Cayenne Red Pepper	¼ Tsp.
330282	Vegetable Oil	2 Tbsp.
831791	Red Bell Pepper, thinly sliced	1
644650	Garlic, minced	2 cloves
505412	Gordon Choice Large Grade A Shell Eggs, whisked	2
864091	Chicken Breasts, sliced	2
225037	Trade East Regular Ground Black Pepper	to taste
198889	Green Onions, thinly sliced	2
742440	Gordon Choice Dry Roasted Peanuts, chopped	¼ cup

## Preparation Instructions

*Wash hands.*

In a large pot of salted boiling water, cook noodles until al dente. Drain.

In a small bowl, whisk together lime juice, brown sugar, fish sauce, soy sauce, and cayenne pepper. Set aside.

In a large nonstick pan over medium-high heat, heat oil. Add bell pepper and cook until tender, about 4 minutes. Stir in garlic and cook until fragrant, about 1 minute more. Next, add the sliced chicken and season with salt and pepper. Cook until done. Set aside.

Add the egg to the pan and scramble until the egg is cooked. Add the chicken back to the pan and mix everything together. Add the cooked noodles and toss until combined. Pour in the lime juice mixture and toss until the noodles are coated.

Garnish with green onions and roasted peanuts before serving.