

Stir-Fried Chicken Pad Thai

with Baby Tatsoi & Spicy Peanut Sauce

In 1939, in an effort to increase nationalism, Thailand named Pad Thai one of its national dishes. To increase consumption of the dish, the government subsidized noodle carts to make distributing the dish easier in urban areas, creating one of the century's first government-funded street foods.



Ingredients

- 8 Ounces Baby Tatsoi
- 3 Cloves Garlic
- 2 Chicken Breasts
- 1 Tablespoon Peanuts
- 1 Bunch Cilantro
- 1-Inch Piece of Ginger
- 1 Lime
- 7 Ounces Rice Noodles
- ¼ Cup Peanut Butter
- 2 Tablespoons Mirin
- 2 Tablespoons Soy Sauce
- 2 Teaspoons Sesame Oil
- 1 Tablespoon Sambal Oelek
- 1 Tablespoon Tamarind Concentrate

Makes 2 Servings
About 700 Calories Per Serving



Instructions



Prepare the ingredients:

Wash and dry the fresh produce. Heat a pot of water to boiling on high. Halve the baby tatsoi lengthwise. Roughly chop the peanuts. Peel and finely chop the garlic & ginger. Cut the lime into quarters. Roughly chop the cilantro. Thinly slice the chicken.



Cook the noodles:

Once the water is boiling, turn off the heat and completely submerge the **rice noodles**. Let stand for 5 to 6 minutes, or until tender. Drain thoroughly and rinse with cold water.



Make the peanut sauce:

In a small bowl, combine the **peanut butter, soy sauce, mirin, tamarind concentrate** and the **juice of 2 lime wedges**. Add as much **sambal oelek** as you'd like, depending on how spicy you'd like the dish to be, tasting as you go. Whisk all the ingredients together until well-combined and smooth.



Cook the chicken:

Season the **chicken** with salt and pepper. In a large pan, heat 2 teaspoons of oil on high until hot. Add the seasoned chicken and cook 3 to 5 minutes, or until browned and cooked through, stirring occasionally. Transfer the chicken to a plate, leaving any drippings in the pan, and set aside.



Stir-fry the vegetables:

To the pan used to cook the chicken, add 2 teaspoons of oil and heat on medium-high until hot. Add the **garlic** and **ginger** and cook about 30 seconds, or until fragrant, stirring frequently. Add the **baby tatsoi** and **¼ cup of water**. Season with a little salt and cook 2 to 3 minutes, or until the tatsoi starts to wilt. Rinse the **cooked rice noodles** under cold water once more and add to the pan along with the **peanut sauce, half of the chopped peanuts** and **half of the cilantro**. Season with salt and pepper to taste.



Add the chicken & plate your dish:

Add the **stir-fried chicken**, along with any cooked chicken juices on the plate, to the noodle mixture and cook 30 seconds to 1 minute, or until well-combined and heated through. Remove from heat and stir in the **sesame oil**. To plate your dish, divide the **pad thai** between 2 dishes, then top with the **remaining cilantro** and **chopped peanuts**. Garnish with the **remaining lime wedges**. Enjoy!