

Chicken Pad Thai

Yield: 6 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-chicken-pad-thai-recipe>

Ingredients:

- 12 ounces rice noodles dried flat
- 2 tablespoons vegetable oil divided
- 1 1/2 pounds chicken breast cut into 1-inch cubes
- 1/4 cup lime juice freshly squeezed
- 2 tablespoons fish sauce
- 2 tablespoons soy sauce
- 2 tablespoons creamy peanut butter
- 1 1/2 tablespoons Sriracha
- 2 teaspoons tamarind concentrate
- 1 teaspoon granulated sugar
- 1 tablespoon thai chiles finely chopped, plus more for garnish, if you don't like spicy, you can use less or cut out altogether
- 1 red bell pepper thinly sliced
- 1 cup shredded carrots
- 2 large garlic cloves minced
- 3 large eggs lightly beaten
- 1 cup bean sprouts
- 1/4 cup scallions chopped, for garnish, optional
- 1/4 cup peanuts crushed, for garnish, optional
- chopped cilantro for garnish, optional
- lime wedges for garnish, optional

Nutrition:

1. Calories: 380 calories
2. Carbohydrate: 27 grams
3. Cholesterol: 180 milligrams
4. Fat: 16 grams
5. Fiber: 3 grams
6. Protein: 32 grams

7. SaturatedFat: 3.5 grams
 8. Sodium: 1050 milligrams
 9. Sugar: 6 grams
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