

## Chicken Pad Thai



<b>Ingredients</b>	<b>Preparation</b>
<ul style="list-style-type: none"><li>• 1/2pkg (14oz) wide rice stick noodles</li><li>• 2/3cup(150 mL) chicken stock</li><li>• 1/2 cup (125 mL) ketchup</li><li>• 1/4 cup (60 mL) fish sauce</li><li>• 2 tbsp (30 mL) granulated sugar</li><li>• 2 tbsp (30 mL) cornstarch</li><li>• 1 tsp (5 mL) grated lime rind</li><li>• 2 tbsp (30 mL) lime juice</li><li>• 1 tsp (5 mL) hot pepper sauce</li><li>• 4 tsp (18 mL) vegetable oil</li><li>• 2 eggs, lightly beaten</li><li>• 4 boneless skinless chicken breasts</li><li>• 4 carrots, thinly sliced</li><li>• 1 sweet red pepper, sliced</li><li>• 1 pkg mushrooms</li><li>• 2 cloves garlic, minced</li><li>• 1 tbsp (15 mL) minced gingerroot</li><li>• 2 cups (500 mL) bean sprouts</li><li>• 2 green onions, sliced</li><li>• 1/4cup(60 mL) chopped unsalted peanuts</li></ul>	<p>In large bowl, soak noodles in warm water for 20 minutes; drain and set aside.</p> <p>Meanwhile, in small bowl, whisk together stock, ketchup, fish sauce, sugar, cornstarch, lime rind and juice and hot pepper sauce; whisk in 2 eggs and set aside.</p> <p>In wok or large skillet, heat 2 tsp of the oil over medium heat; cook eggs, stirring often, for 2 minutes or until scrambled and set. Transfer to plate.</p> <p>Wipe out wok; add remaining oil. Brown chicken, in batches, over medium-high heat. Transfer to separate plate.</p> <p>Add carrots, red pepper, garlic and ginger to pan; cook, stirring, for about 3 minutes or until slightly tender. Add noodles; stir gently for 1 minute.</p> <p>Return chicken to pan. Stir sauce and pour into pan; cook, stirring, for 3 minutes or until thickened, noodles are tender and chicken is no longer pink inside.</p> <p>Return egg mixture to wok along with bean sprouts; toss gently for 1 minute or until heated through. Serve sprinkled with green onions and peanuts.</p>