

TIM FARMER'S COUNTRY KITCHEN

CHICKEN PAD THAI

*1 1/2 cups boneless/skinless
chicken thighs*

Soy sauce

Oil

Corn starch

2-3 garlic cloves, pressed

Cabbage

Rice noodles/Rice sticks

Green onion

Cilantro

Peanuts, crushed



Sauce

2 tablespoons soy sauce

2 1/2 tablespoons fish sauce

2 tablespoons brown sugar

2 tablespoons rice wine vinegar

1 1/2 tablespoons peanut butter

Dash of sesame oil

1 1/2 teaspoons chili paste

Cut chicken thighs into bite sized pieces. Drizzle with soy sauce until coated and let sit 5-10 minutes. Heat oil in skillet, drain soy sauce off of chicken and coat pieces in corn starch. Cook in hot oil until cooked through and set aside. In separate pot, bring water to a boil and cook noodles until soft. Drain and set aside. In same pan used to cook chicken, add more oil and cook garlic 2-3 minutes. Stir in cabbage and cook until soft. Add chicken and noodles back to pan and drizzle with sauce, turning until all is coated. Garnish with chopped green onion, cilantro and peanuts.