

# Chick'n Pad Thai

DEVELOPED BY: Washington State University

Servings: 2

Ingredients	Quantity	Measure
Olive Oil	1	Teaspoon
Plant Strength Chick'n Bites	.31	Pounds
Shallot, minced	.25	Pound
Garlic, chopped	.06	Pound
Pad Thai Sauce (see recipe)	2	6 oz ladle
Pad Thai Rice Noodles, dry	0.31	16-ounce package
JUST Egg	.12	Pound
Bean Sprouts	.25	Pound
Cilantro	.03	Pound
Lime	2	Wedges
Nuts Chopped, Roasted, and Salted	.01	Pound

## Preparation

1. Prepare the Pad Thai Rice Noodles: Boil water and pour over noodles in proper container. Let sit for 15 minutes. Drain and rinse. Reheat for service.
2. Heat oil in a pan.
3. Add shallot, cook until translucent. Add the garlic and continue cooking until fragrant.
4. Add chicken and sauté for 2 minutes. Move all product to the side of the pan.
5. Add additional oil to pan if needed and add JUST eggs, cook to scramble and incorporate.
6. Add noodles and sauce, cook for an additional two minutes.
7. Plate and garnish with beansprouts, lime wedge, cilantro, and peanuts.

