

Authentic Homemade Chicken Pad Thai: Better Than Takeout

Homemade Chicken Pad Thai recipe



TIME
20-30 min

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INGREDIENTS

For the Pad Thai Sauce:

3 tablespoons tamarind paste (unsweetened, found in Asian markets)

1/4 cup warm water

1/4 cup palm sugar, finely chopped or grated (or light brown sugar)

3 tablespoons fish sauce (good quality, essential for authentic flavor)

1 tablespoon rice vinegar (optional, for extra tang if desired)

1 teaspoon Sriracha (optional, for a touch of heat)

For the Stir-Fry:

8 ounces flat rice noodles (Pad Thai noodles, about 1/4 inch wide)

2 tablespoons vegetable oil or other neutral oil, divided

1 pound boneless, skinless chicken breast or thighs, thinly sliced against the grain

2 cloves garlic, minced

1 small shallot, thinly sliced

2 large eggs, lightly beaten

1 cup fresh bean sprouts, plus extra for garnish

1/2 cup garlic chives or green onions, cut into 1-inch pieces

1/4 cup crushed roasted peanuts, plus extra for garnish

1 lime, cut into wedges, for serving

Fresh cilantro, for garnish

Red chili flakes, for serving (optional)

DIRECTIONS

1. Prepare the : Pad Thai Sauce: In a small bowl, whisk together the tamarind paste, warm water, palm sugar, fish sauce, rice vinegar (if using), and Sriracha (if using). Stir until the sugar is dissolved. Taste and adjust to your liking - it should be a balance of sweet, sour, and salty. Set aside.
2. Prepare the : Noodles: Place the flat rice noodles in a large bowl. Cover them with warm (not boiling) water. Let them soak for 20-30 minutes, or until they are pliable but still firm to the bite (al dente). They should bend easily without breaking. Drain well and set aside. Do NOT oversoak or boil, as they will turn mushy.
3. Cook the : Chicken: Heat 1 tablespoon of vegetable oil in a large wok or a very large non-stick skillet over medium-high heat. Add the thinly sliced chicken and stir-fry for 3-5 minutes, until cooked through and lightly browned. Remove the chicken from the wok and set aside.
4. SautØ Aromatics: Add the remaining 1 tablespoon of vegetable oil to the wok. Add the minced garlic and sliced shallot. Stir-fry for 30-60 seconds until fragrant, being careful not to burn the garlic.
5. Add : Egg: Push the garlic and shallots to one side of the wok. Pour the lightly beaten eggs into the empty side. Scramble the eggs, breaking them into small pieces with your spatula as they cook. Once cooked, mix them with the aromatics.
6. Combine & : Add Noodles: Return the cooked chicken to the wok. Add the drained rice noodles. Pour the prepared Pad Thai sauce evenly over the noodles and chicken. Toss vigorously with tongs for 2-3 minutes,

ensuring the noodles are fully coated and the sauce is absorbed. The noodles should become tender and slightly translucent. If the noodles seem too dry, you can add a splash of water or chicken broth.

7. **Add : Final Veggies & Peanuts:** Add the fresh bean sprouts and garlic chives (or green onions) to the wok. Toss for another 1 minute, just until the bean sprouts are slightly softened but still retain some crunch. Stir in the crushed roasted peanuts.
8. **Serve:** Divide the Pad Thai among serving plates. Garnish with extra fresh bean sprouts, crushed peanuts, fresh cilantro, and a lime wedge. Serve immediately.

SWAPS & NOTES

Tamarind Paste : This is crucial for authentic Pad Thai flavor.

Look for it in Asian grocery stores.

If you absolutely cannot find it, you can try substituting with 2 tablespoons of lime juice mixed with 1 tablespoon of brown sugar, but the flavor won't be exactly the same.

Palm Sugar : Provides a nuanced caramel sweetness.

TIPS FOR SUCCESS

Prep Everything First (Mise en Place) : Pad Thai cooks very quickly over high heat, so have all your ingredients prepped, chopped, and ready to go before you start cooking.

Proper Noodle Hydration : Do not boil your rice noodles like spaghetti.

Soaking them in warm water until pliable, then letting them finish cooking in the wok with the sauce, is the key to perfectly chewy (not mushy) noodles.

Hot Wok, Small Batches : Cook in a very hot wok or large skillet.

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