Pad Thai

Make-ahead · Family favorite · Serves 4 to 6

Ken's note: TBD

Ingredients

Sauce (makes about 2½ cups; keeps for weeks in the fridge)

- ¾ cup soy sauce
- ¼ cup avocado oil
- ¼ cup toasted sesame oil
- ½ cup brown sugar
- 2 tbsp sriracha
- 1 tsp fish sauce
- 1 tbsp tamarind paste
- Zest and juice of 2 limes
- About ½ cup chunky peanut butter

The dish

- 8 oz flat rice noodles, or ½ head green cabbage, thinly sliced, for a low-carb version
- 2 tbsp neutral oil
- 1 lb chicken breast (or boneless thighs), thinly sliced, and/or 1 lb shrimp
- 3 or 4 garlic cloves, minced
- 1 can (8 oz) sliced water chestnuts, drained
- 1 carrot, shredded (optional)
- 6 eggs, beaten
- About 1 cup sauce, to taste
- 2 cups bean sprouts
- 4 scallions, cut in 1-inch pieces
- Crushed peanuts, lime wedges, cilantro

Method

1. Blend everything in a quart jar with an immersion blender.
2. Soak the noodles in warm water 20 to 30 minutes until pliable, then drain.
3. In a big hot skillet or wok, cook the chicken and/or shrimp in the oil and set aside.
4. Scramble the eggs separately until just set and set aside. Be generous: lots of egg is the point.
5. Stir-fry the garlic, water chestnuts and carrot (or the cabbage) a minute or two.
6. Add the noodles and sauce and toss until glossy. Return the chicken, shrimp and eggs, then add the sprouts and scallions and toss.
7. Taste and add more sauce or lime as needed. Top with peanuts and cilantro, with lime wedges on the side.