

Pad Kee Mow

Unit: Small or Large Skillet

Marinade:

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| ½ - Cup of fish sauce | 3 - Cup Tbsp. of oil (coconut oil works) |
| 2 – Tbsp. Soy sauce | 4 – Cloves of garlic, finely chopped |
| 1 – Tbsp. Sugar | 2 – Jalapeno peppers, chopped |
| ½ – Tsp. Red pepper flakes | ¼ - Yellow onion, sliced thinly |
| ½ - Fresh lime, juiced | ½ – Cup of carrots cut on #2 blade |
| 2 – Boneless chicken thighs, sliced thinly | 1 – Cup of fresh snow peas |
| | 2 – Cups of fresh basil leaves |
| | 1 – 16 oz package of wide rice noodles |
| | ½ - Cup of oyster sauce |
| | 2 – Small tomatoes, seeded and sliced |

Combine the fish sauce, lime juice, sugar, red pepper flakes and chicken in a bowl and let it marinate while you are preparing the other items. Cook the rice noodles in water until done. Drain and set aside.

Heat the oil in a large skillet or wok on medium heat. Cook and stir in the garlic, peppers and onion in the hot oil until the garlic is translucent. (about 5 minutes). Increase to medium-high heat and add the chicken marinade into the bottom of the unit. Cook and stir the chicken in the unit until it is no longer pink in the middle and the sauce begins to thicken. (about 7-10 minutes)

Add all remaining ingredients into the unit. Keep stirring until the sauce is evenly distributed and the veggies are done to your liking.