



PAD KORAT

Serves 2 to 4

3 tablespoons vegetable oil

4 cloves garlic, minced

2 tablespoons minced shallot

1 teaspoon Roasted Chile Powder

½ pound boneless, skinless chicken thighs (2 to 3 thighs), cut into bite-size pieces (see Note)

2 tablespoons oyster sauce 2 tablespoons fish sauce

2 tablespoons Thai soybean paste, or 4 teaspoons brown miso paste mixed with 2 teaspoons water

1 tablespoon light brown sugar

3 tablespoons apple cider vinegar (or the brine from any jar of pickled vegetables)

8 ounces dried vermicelli (thin rice stick noodles)

2 large eggs, lightly beaten

1½ cups bean sprouts

4 scallions, green parts only, cut into 1-inch pieces

FOR SERVING

Lime wedges

Fish sauce

Roasted Chile Powder

In a wok or large skillet, heat the oil over medium-high heat until shimmering-hot. Add the garlic, shallot, and chile powder and cook until fragrant, about 1 minute. Add the chicken and toss, cooking

until browned all over but not cooked through, about 2 minutes. Add the oyster sauce, fish sauce, soybean paste, brown sugar, vinegar, and 1 cup water, mixing until combined. Add the dried noodles. Cook, stirring, until the noodles have softened and absorbed the water, 2 to 3 minutes (you can always add more water if the noodles look too dry). Once the noodles have soaked up the sauce, push them to the side of the pan and add the beaten eggs. Swirl the pan in a circle to spread out the eggs, letting them sit undisturbed for 1 minute, then stir and mix them into the chicken and noodles until they're mostly cooked but slightly wet (like a soft scramble), about 1 minute. Add the bean sprouts and scallions, toss again to mix, and then remove the pan from the heat, letting the bean sprouts and scallions wilt in the residual heat.

To serve, place the noodles in a serving bowl or divide among the plates. Serve with lime wedges, fish sauce, and chile powder, so everyone can season their noodles as desired.

note

Instead of chicken you can also use an equal amount of beef, extra-firm tofu, mushrooms, or hearty vegetables like broccoli, carrots, or snow peas.

note

If you have a lot of hungry people in your house, you can easily double this recipe. Sometimes I use up to two pounds of dried noodles—my big wok gets so full I have to have Chrissy hold it while I stir!—and it disappears in no time anyway. In my experience, you can never have too much.

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