

Chicken Pad Thai + Primitivo Rose 2024



PROVISIONS

For the Pad Thai sauce:

- 1.5 ounces tamarind pulp + ½ cup boiling water
- 3 tablespoons dark brown sugar or palm sugar
- 3 tablespoons fish sauce
- 2 tablespoons Thai black soy sauce
- 1 teaspoon Thai sweet soy sauce
- 1/4 teaspoon white pepper

For the rest of the dish:

- 8 ounces dried Pad Thai rice noodles
- 8 ounces chicken breast, thinly sliced in 1" pieces
- 1 teaspoon Thai thin soy sauce
- 1 teaspoon cornstarch
- 1 teaspoon water

Yield: 4 servings

- 1/4 cup dried shrimp, minced or processed into a coarse powder
- 3 cloves garlic, sliced
- 2 large shallots, thinly sliced
- 2 tablespoons preserved Thai salted radish, diced
- 3 large eggs, beaten
- 2 cups mung bean sprouts, washed and drained
- 1 cup Chinese garlic chives, cut into 1-inch pieces
- 2 tablespoons roasted peanuts, finely chopped
- 6 tablespoons of frying oil, divided
- Lime wedges for serving

DIRECTIONS

1. Make the sauce. Mix the tamarind pulp with ½ cup boiling water then press the mixture through a fine meshed strainer. Discard the solids. Add the sugar, fish sauce, Thai black soy sauce, Thai sweet soy sauce and white pepper. Set aside.
2. Soak the noodles in hot water for 20 minutes, drain and set aside.
3. Marinate the sliced chicken in 1 teaspoon each of Thai thin soy sauce, cornstarch, and water. Set aside.
4. Prepare the dried shrimp, mincing them down into a coarse powder or use a food processor. Prepare the garlic, shallots, preserved salted radish, eggs, mung bean sprouts, garlic chives, and peanuts. You want to have everything ready to go before you turn on the stove.
5. Heat 3 tablespoons of oil in your wok or fry pan over high heat until just smoking. Add the chicken, and sear until just cooked through. Remove and set aside.
6. Add the remaining 3 tablespoons of oil to the pan. Over medium heat, add the dried minced shrimp. Fry until fragrant and crisp, 1-2 minutes. Add the garlic and cook for 30 seconds. Add shallots and preserved salted radish, stir-fry for another 30 seconds.
7. Turn the heat up to high and add the noodles and sauce. Stir-fry to combine, lifting the noodles to spread them out and break them up.
8. Make space on the side of the pan, push the noodles to one side and pour in the beaten eggs. Use your spatula to fold them gently, scrambling them without breaking up the egg too much. When the eggs are about 70% done, stir-fry to distribute them into the noodles.
9. Add the bean sprouts and the chives. Stir-fry to combine, letting the chives wilt. Add the chicken back in, and stir-fry to combine until everything is incorporated. Plate, top with crushed peanuts, and serve with lime wedges. Enjoy!

Chicken Pad Thai

