**Pad Thai (Thailand)**

8 oz. rice noodles
2 Tbsp. vegetable oil
2 eggs
1/2 lb. chicken, cut into small pieces
2 Tbsp. fish sauce
¼ to ½ c. tamarind juice
3 Tbsp. light soy sauce
2 tsp. sugar
1/2 lb. bean sprouts

Place noodles in a bowl and pour boiling water over them; soak for 5–6 minutes, then drain.

Heat oil in a large skillet over medium heat. Add eggs and stir for 1 minute. Add chopped chicken and stir for 5 minutes.

Add noodles, fish sauce, tamarind juice, light soy sauce, and sugar. Stir for 5 minutes.

Add bean sprouts and cook until bean sprouts are heated through.

Makes 6–8 servings.

*Patcharin S.*