

**Ingredients:**

Amoy Rice Noodles	12 oz (1 pack)
Shrimp or chicken or both	1/2 cup
Egg, beaten	1
Carrots, Julienne	1/4 cup
Cilantro, Chopped	1 Tbsp
Fresh Mung Bean Sprouts	3/4 cup
Scallion, Julienne	2 sprigs
Ginger, Chopped	1 tsp
Garlic, Chopped	0.5 tsp
Peanuts, Chopped	
Canola oil	1 Tbsp

Pad Thai Sauce: Brown

Sugar	1 1/2 Tbsp
Soy Sauce	1/2 Tbsp
Fish Sauce	1 Tbsp
Crushed red pepper flakes	0.12 tsp
Chicken stock	1/2 cup
Lime Juice, Fresh	1 Tbsp
Rice Wine Vinegar	1 Tbsp

Preparation:

1. Pad Thai Sauce: Combine all the Pad Thai sauce ingredients in a cup, stir to dissolve sugar. Set aside.
2. Heat a wok or large frying pan over medium heat, drizzle in oil and swirl around. Add garlic, ginger and white part of green onion, Stir-fry for 30 seconds.
3. Add chicken and stir-fry 2 minutes. Add shrimp, continuing to stir-fry until they turn pink and chicken turns opaque. Then add carrots. When the pan becomes dry, add 1-2 Tbsp of pad Thai sauce just enough to keep ingredients frying nicely.
4. Put ingredients to the side of the pan and add a little oil if needed.
5. Crack egg into the center and stir-fry quickly to scramble, then add noodles together with 3-4 Tbsp of Pad Thai sauce. Using two utensils, lift and turn noodles to stir-fry with other ingredients until all sauce has been added and the noodles are chewy-delicious and a little bit sticky.
6. Gently fold in bean sprout for a minute. Remove heat and add fish sauce to taste.
7. Portion out into individual plates and add a lime wedge on the side. Top with remaining green onion and some chopped nuts.