



INGREDIENTS:

SAUCE INGREDIENTS

- 2 tbs lime juice
- 4 tbs water
- 2 1/2 tbs brown sugar
- 2 tbs fish sauce
- 1 1/2 tbs vegetable oil
- 2 tsp rice vinegar
- 1/8 tsp Cayenne pepper

CHICKEN AND NOODLES

- 4 oz (1/4 inch) rice noodle
- 6 oz chicken, sliced thin
- Vegetable oil as needed
- 1/4 cup shallots, sliced thin
- 1 garlic clove, sliced thin
- 1 egg
- 2 oz bean sprouts
- 2 tbs chopped peanuts
- 2 scallions, sliced thin for garnish
- 2 tbs cilantro, chopped

DIRECTIONS:

1. In a hot saute pan add just enough oil to coat the bottom of the pan. Sear chicken on all sides until golden brown.
2. Add shallots and garlic. Saute for one minute.
3. Add egg and stir frequently to break up into small pieces.
4. Add all sauce ingredients and stir until well combined.
5. Add rice noodles and cook until noodles are warmed through.
6. Remove and plate. Garnish with chopped peanuts, scallions, and cilantro. Lime wedges are optional.