

CHICKEN PAD THAI

Dairy Free

Serves 4 | Active Time 15 Minutes | Total Time 30 Minutes



INGREDIENTS :

1 lb Windy Meadows Family Farm Boneless Chicken Breast
14 oz Della Casa Pasta Fettuccine
2 oz AustiNuts Peanuts
1 bunch Gundermann Acres Spring Onions
2 Vital Farms Pasture Raised Eggs
6 oz Farmhouse Kitchen Pad Thai Sauce

YOU WILL NEED :

Canola, olive, or other neutral-tasting oil
Salt & Pepper

INSTRUCTIONS :

Bring 8 cups of water to a boil in a medium pot. Add noodles and cook for 3-4 minutes, then drain. Rinse noodles under cold water, drain, then toss with a small amount of oil to prevent sticking.

Thinly slice the spring onions, separating the white and green parts. Crack eggs into a bowl and whisk. Cut chicken breast into 1" pieces.

Heat a wok or large pan over medium heat. Add 2 tbsp. of oil. Add chicken and season with salt and pepper. Saute chicken for 3-4 minutes. Add the whites of the onion and saute for 2 minutes. Add eggs, breaking up with a spatula to scramble the eggs. Add sauce and noodles to the pan and continue to cook, stirring or flipping the contents of the pan until integrated.

Add Pad Thai to bowls and top with peanuts and greens from the onions. If you have it, finish with a squeeze of lime (optional). Enjoy!

**Farmers and vendors subject to change based on availability

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