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### **Pad Thai Chicken**

Have you gotten into a rut with your chicken and rice and need a quick gluten-free alternative to the classic post-workout meal? This tasty pad thai chicken is guaranteed to satisfy your peanut butter craving and boost your lunchtime brown-bag game. Using coconut milk and PBfit as the base of a light peanut sauce, this dish is dairy free and lower in calories than your favorite takeout but still packed with protein and tons of flavor.

Prep time: 10 min. Cook time: 20 min.

Serving size: 1 bowl

Makes 4 servings

#### **Ingredients**

10 oz. rice noodles  
1 tbsp BBF Organic Coconut Vinegar  
1/4 cup fish sauce  
1/3 cup BBF Organic Sugar  
1/3 cup coconut milk  
1/2 cup PBfit  
1 tsp crushed red pepper  
1/4 cup BBF Refined Avocado Oil  
1 lb. skinless, boneless chicken breasts, cut into slices (1-2 inches)  
4 whole eggs  
3 green onions, chopped  
2 tbsp finely-chopped peanuts  
1/4 cup basil, chopped

#### **Directions**

1. Bring water to a boil in a saucepan and cook the rice noodles for 3 minutes, until soft. Drain and rinse thoroughly and set aside.

2. In a small sauté pan, combine the coconut vinegar, fish sauce, sugar, coconut milk, PBfit, and crushed red pepper. Cook on medium heat, stirring until the sugar is dissolved. Lower the heat and continue to simmer.
3. While the sauce is cooking, heat 2 tbsp of oil in a wok or large, heavy skillet over medium-high heat. Sauté the chicken until it's cooked through and browned. Remove from the wok and set aside.
4. Add the remaining oil to the wok and set the heat to medium high. Crack the eggs into the hot oil and stir them in an easy scramble, cooking until firm. Add the chicken and stir into the scramble. Cook for 3 minutes to rewarm the chicken.
5. Gently stir in the noodles and sauce. Season as needed.
6. Remove from the heat and top with green onions, peanuts, and basil to serve.