CHICKEN PAD THAI

Ingredients

- 12 oz. Flat Rice Noodles
- 1 pkg. Chicken Breast Tenders
- 1 Red Bell Pepper
- 1 C. Shredded Carrots
- 1/2 C. Pad Thai Sauce
- 1 tbls. Cilantro
- 1/4 C. Cashews
- 1 Lime

Recipe

1. Bring medium pot of water to boil. Add rice noodles and cook 5-7 minutes. Drain and rinse with cold water. Set aside.

2. In a large frying pan over high heat, warm 1 tbls. Oil. Add chicken and cook 3-5 minutes until lightly browned. Season with salt and pepper.

3. Stir in bell peppers and carrots, about 1-2 minutes until soft. Add noodles and sauce, cooking another 2-3 minutes to coat.

4. Crush cashews and cut lime in quarters.

5. Remove pad Thai from heat and transfer to bowls. Top with cashews, lime and cilantro.

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