

QUICK PAD THAI

1 lb boneless skinless Manitoba chicken thighs
2 Tbsp canola oil
2 clove garlic, minced
2 tsp ginger powder
3 Tbsp lime juice
2 tsp hot pepper sauce or Thai sweet chili sauce
6 cups store bought broccoli slaw
1 cup store bought Pad Thai sauce
4 oz flat rice noodles

Soak noodles in hot water for 10 minutes.

Cut each chicken thigh in half. Heat oil in a skillet over high heat. Stir cook chicken for about 5 minutes or until just browned. Stir in garlic, ginger, lime juice, hot pepper sauce and broccoli slaw; continue cooking until chicken is cooked through (about 5-6 minutes). Add Pad Thai sauce, stirring until well blended and heated through.

Drain noodles well divide onto four warm plates. Top with chicken and vegetable mixture.

Pad Thai sauce is available in jars and envelopes in the Oriental section of most large grocery stores. If using an envelope, use 2 envelopes for the recipe.

Tip: Save a bit of preparation time by using ground chicken thigh instead of boneless skinless thighs. Cook ground chicken completely then add remaining ingredients.

Serves 4.



Courtesy of Manitoba Chicken Producers
www.chicken.mb.ca

Join the CHICKEN CLUB

As a CLUB member, you'll have access to feature recipes, sneak peeks at our latest recipe booklets, contest details and more.

Visit www.chicken.mb.ca and click on **Chicken Club**.