



Pad Kee Mao, Reconfigured

Serves Four

Sauce Ingredients

- ¼ cup fish sauce (Red Boat is my go-to)
- 1 tsp unseasoned rice vinegar (regular rice vinegar that is seasoned is OK too)
- 2 tablespoons dark sweet soy sauce (kecap manis) - Uwajamaya has this in Seattle, but my sister made it and here is a [recipe](#) I found.

Main Ingredients

- 6 garlic cloves, peeled and chopped by hand
- 5 bird's eye chiles (I used a jalapeno in place of this or just 1-2 chilis since we are spice wusses) Cut the little peppers in half, remove the seeds and mince. Wear gloves because these are spicy chilis
- 3 tablespoons avocado oil
- ½ cup sliced brown or red onion
- 1 pound ground chicken
- 1 cup very thinly sliced red or orange bell peppers (we use the mini peppers that come in a bag)
- 2 cups broccoli flowerettes or pea pods (slightly cooked)
- 12 ounces dried rice noodles (I buy the ones that look like linguini, flat and about ⅓ inch wide. I cook them in a pot of water until they are al dente, then I rinse and drain.)
- 2 handfuls holy basil leaves (or Thai basil, in a pinch)

Instructions

To make the sauce, place all 3 sauce ingredients in a jar with a lid, and shake, shake, shake. Shake. Note you can make 1 ½ times this if you are worried about it being a little dry.

Roughly chop the garlic and the chiles together. Avoid touching your eyes and wash your hands immediately after chopping chilis or wear disposable rubber gloves to chop them.

Heat a large straight sided saute pan over medium-high. When it's hot, add the avocado oil, the slivered sweet peppers, and the onion. Cook, stirring constantly, for a few minutes until everything cooks down.

Add the ground meat/chicken and a splash of the fish sauce mixture. Cook, stirring to break up the meat, until it is cooked through, about five minutes.

Add the hot peppers and garlic and stir for about 30 seconds.

Add the noodles, turn the heat to high and add almost all of the sauce (save a spoonful or two to add later). Cook, tossing everything together and separating the noodles if necessary, until the noodles are coated in sauce. Taste, and add more sauce if needed. Toss in the basil and serve.