

Pork Pad Thai



Ingredients

- 3 Tbsp / 45 mL unseasoned rice vinegar
- 2 Tbsp / 30 mL sugar
- $\frac{3}{4}$ tsp / 4 mL EACH red pepper flakes and salt
- $\frac{1}{2}$ lb / 0.25 kg broad dried rice noodles
- 1 Tbsp / 15 mL canola oil
- 3 cloves garlic, minced
- $\frac{3}{4}$ lb / 0.375 kg lean ground pork
- 2 ribs celery, sliced
- 2 eggs, beaten
- 2 cups / 500 mL sliced green onions
- 2 cups / 500 mL bean sprouts
- 2 fresh limes
- $\frac{1}{4}$ cup / 50 mL EACH chopped peanuts and chopped fresh cilantro for garnish

Directions

1. Combine rice vinegar, sugar, red pepper flakes and salt; set aside.
2. Cover noodles with boiling water; soak until softened, about 7 minutes. Drain and rinse; set aside.
3. In nonstick skillet, heat 1 Tbsp / 15 mL oil over medium-high heat. Sauté garlic briefly.
4. Reduce heat to medium. Add pork and celery. Cook 6-8 minutes or until pork is cooked through and no pink remains, and celery is tender-crisp. Remove from skillet; keep warm.
5. Add eggs to skillet. Cook, stirring vigorously, until just set (cooked).
6. Add vinegar mixture and green onions; heat through.
7. Add bean sprouts, rice noodles and pork mixture. Cook and stir briefly until heated through.
8. Transfer to serving plate. Squeeze with juice of half a lime.
9. Garnish with peanuts, cilantro and remaining limes, cut into wedges.

Additional Info

- **Cut:** Ground pork
- **Prep Time (Minutes):** 20

- **Cook Time (Minutes):** 30
- **Number of Servings:** 4