

# Garlic Pepper Chicken

with Thai Noodles

*I love Thai food because it has simple, vibrant and fresh flavors. This is a 10 minute weeknight meal that can easily be added to the weekend for an amazing friends dinner. Great food deserves great company after all.*

1 package tai rice noodles, soaked and drained

1 pound chicken breast, sliced thinly across the breast

½ cup garlic cloves, peeled, smashed

4 teaspoons brown sugar

1 ½ teaspoon white pepper, ground

3 teaspoons fish sauce

4 tablespoons coconut oil, canola oil or peanut oil

2-3 tablespoons water

1 cup cilantro leaves



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1. In a large skillet, set over medium high heat, heat the oil until hot. Add the garlic, stirring constantly so it doesn't burn. When slightly golden brown, add the chicken. Cook until slightly golden brown, stirring every so often.

2. When the chicken is cooked through add the brown sugar, fish sauce and pepper. Mix well to combine. Cook for another minute or two. If the pan gets too dry add some water, a tablespoon at a time until the liquid lightly coats the chicken.

3. Add the noodles to the pan and coat with the sauce. Like before, if the pan is too dry add a bit of water.

4. Divide the dish among 4 plates or arrange on a large platter. Garnish with the fresh cilantro leaves and a lime wedge or two (optional).