

		Profit Potential	
Food Cost		Menu Price	Profit
\$34.45	\$1.72 per svq	\$6.99	\$5.27

Chicken Pad Thai



Item Description	Amount	Cost
Amoy Lo Mein Noodles	5 lb	\$7.50
Pilgrim's Pride Chicken Breast Strips	2 1/2 lbs	\$6.00
Fish Sauce	2 1/2 cups	\$3.50
Bean Sprouts	4 lbs	\$3.00
Scallions, Finely Chopped	10 cups	\$5.25
Sugar Foods Granulated Sugar	1 1/4 cups	\$0.55
Rice Wine Vinegar	1 1/4 cups	\$0.60
McCormick Cayenne or Red Pepper Flakes	1 tbsp	\$0.10
Peanut Oil	2 cups	\$0.75
Minced Garlic	1 cup	\$1.20
Primera Scrambled Egg Mix	8 tbsp	\$3.00
Azar Chopped Roasted Peanuts	2 1/2 cups	\$2.50
Neil Jones Ketchup	1/2 cup	\$0.50

Blanche noodles in hot water for 30 seconds. Remove and drain excess water. In a small bowl, combine the fish sauce, vinegar, cayenne, and sugar and stir until the sugar dissolves. Set aside. In a wok or large saucepan, heat the oil over medium-high heat. Add the garlic and cook, stirring for 30 seconds. Add the chicken and cook until just cooked through. Transfer to a plate and cover to keep warm. Add the eggs and cook, stirring, until just set, about 45 seconds. Add the sprouts, scallions, fish sauce mixture and noodles, and cook, stirring until warmed through. Add the chicken and peanuts and cook for 30 seconds. Transfer to a serving platter and toss with 2 1/2 cups of fresh cilantro and 1/2 cup lime juice. Yield 20 servings

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