

Thai Vermicelli Noodle Stir-Fry with Shredded Chicken

(Inspired by Khao Pad Gai / Pad Woon Sen)

Yield: 200 servings (3 oz each)

Portion Size: ~2 oz noodles + ~1 oz shredded chicken

Total Cooked Yield: ~37.5 lbs

Ingredients

Noodles & Vegetables

- Vermicelli rice noodles (dry) – 10 lbs
- Eggs – 100 each (approx. 2 gallons liquid eggs)
- Thai chilies, finely sliced – 3 cups
- Lemongrass (white part only), minced – 6 cups
- Garlic, minced – 3 cups
- Scallions, chopped – 6 cups
- Thai basil, roughly chopped – 8 cups (approx. 2 lbs)
- Thai mint, chopped – 2 cups
- Limes (cut into wedges) – 50 each
- Neutral oil – 3 quarts (for frying and tossing)

Shredded Chicken

- Chicken thighs, boneless/skinless – 15 lbs raw
- Soy sauce – ½ cup
- Five spice powder – 1½ tbsp
- Garlic, minced – ½ cup
- Sea salt – 2 tbsp
- Black pepper – 1 tbsp

Noodle Sauce Seasoning

- Soy sauce – 3 cups
- Oyster sauce – 1½ cups
- Sesame oil – 1 cup
- Onion powder – 3 tbsp
- Sea salt – 2 tbsp
- Black pepper – 3 tbsp



Instructions

1. Cook & Shred Chicken

- Simmer chicken thighs in water seasoned with soy sauce, garlic, five spice, salt, and pepper until fully cooked.
- Cool slightly and shred using mixer with paddle or forks. Hold warm or chill.

2. Prepare Vermicelli Noodles

- Soak noodles in hot water until just tender. Rinse in cold water, drain well, and toss with a little sesame oil to prevent sticking.

3. Scramble Eggs

- Cook eggs in batches until just set. Chop roughly and hold warm.

4. Stir-Fry Noodles (Batch Cook in Tilt Skillet or Woks)

- Heat neutral oil and sauté garlic, lemongrass, and chilies until fragrant.
- Add noodles and toss with soy sauce, oyster sauce, sesame oil, onion powder, salt, and pepper.
- Fold in eggs, scallions, Thai basil, and mint at the end. Keep warm.

5. Assemble & Serve

- Plate or box 2 oz of noodles + 1 oz shredded chicken per guest.
- Garnish with lime wedge and optional herbs or chilies.