**Pad Thai**

Easy, inexpensive and full of vitamins!

1 ounce fish sauce

1 1/2 ounces rice vinegar

2 ounces sweet chilli sauce

2 teaspoons Siracha hot chili sauce

1 tablespoon ketchup

2 ounces rice noodles, soaked in hot water

½ cup chicken breast, diced

1 ounce tofu

3 ounces shredded broccoli slaw mix

* Mix first 5 ingredients together and adjust flavors to the flavor that you want (salty, sour, sweet and hot.) Set aside.
* When noodles are soft, drain and set aside.
* In a large Teflon coated pan or electric skillet, stir fry (defrosted) chicken breast with a small amount of oil until cooked all the way. Add diced tofu and continue cooking for another 2-3 minutes, until both are golden.
* Add shredded slaw mix and stir fry for another 1-3 minutes.
* Add drained noodles and heat through.
* Add sauce, mixing thoroughly.
* Serve with lime wedge if desired