Ingredients
- 8 ounces Thai rice noodles, 1/8
- 4 tablespoons fish sauce
- 6 tablespoons white vinegar
- 1 tablespoon tomato paste
- 6 tablespoons sugar
- 4 green onions
- 1 cup dry-roasted unsalted peanuts, Coarsely Ground
- 1/2 cup vegetable oil
- 2 garlic cloves, minced
- 1/2 lb skinless chicken breasts, cut in small pieces or 1/2 lb pork, cut in chunks or 1/2 lb raw shrimp (or 1/2 lb of a combination of 2 or all 3)
- egg
- bean sprouts
- 2 tablespoons crushed red pepper flakes
- 2 limes, cut into wedges

Directions
1. Soak rice noodles in warm water for 20 - 25 minutes - they should be soft but not mushy; they will soften when they are cooked in the liquid.
2. (Prepare accordingly depending on your choice) Peel and devein the shrimp, leave the tails intact - cut the chicken and/or pork into 1/8 inch x 1 inch pieces.
3. Mix together fish sauce, sugar, vinegar and tomato puree until sugar is dissolved, set aside.
4. Slice the scallions on the diagonal 1/4 inch thick, set aside.
5. Heat a wok and add the oil, then stir-fry the meat and garlic - when meat is cooked (no longer pink) add the drained noodles and quickly stir to coat with oil - quickly add the sauce and stir carefully to avoid breaking the noodles.
6. Move the noodles to the side and add eggs - let them set a bit then break them up and continue to stir fry - add additional oil if necessary to keep noodles from sticking - continue to toss until eggs are nicely distributed.
7. Add 3/4 Cup peanuts, bean sprouts and scallions - toss.