

Pad Thai Recipe

(Thai style fried noodles)

THAIfood

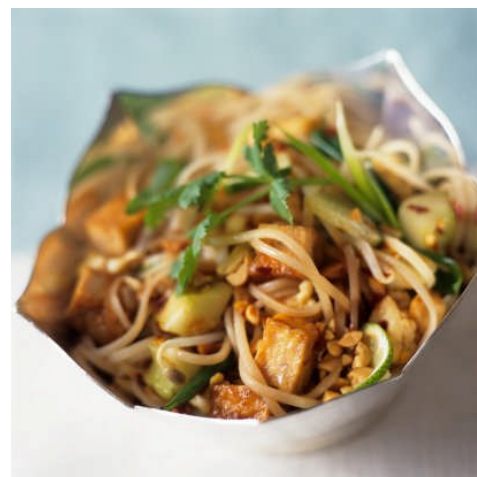
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Note:

These are the recommended amounts required for a meal for **four** people. Please adjust the amounts accordingly for more or less people.

Ingredients:

1 pc bean curd (tofu), diced
3 eggs
1/2 cup ground roasted peanuts
1 tbsp chopped shallot
4 tbsp lime juice
1/4 cup water
200g dried rice stick noodles (soaked for 3 minutes)
8 tbsp vegetable oil
1 tbsp garlic powder
150g dried shrimps
200g bean sprouts, rinsed
50 grams Chinese chives
3 tbsp Thai fish sauce
1 tsp dried chilli powder
4 tbsp palm sugar
4 tbsp tamarind
Bean sprouts and lime wedges for garnish (optional)



Cooking Time: 10 to 30 minutes.

Method:

1. Fry shallot and garlic in 3 tablespoons of oil over medium heat until fragrant.
2. Add noodles and water, stir until tender.
3. Season with sugar, fish sauce and tamarind juice. Stir well, and then push the noodles to the side of the wok.
4. Add 3 tbsp of oil to the same wok; add salted radish, bean curd (tofu) and chilli powder.
5. Sauté and toss well with the fried noodles, and then push the mixture back to the side of the wok again.
6. Put 2 tablespoons of oil in the wok, break the eggs in and stir until done.
7. Toss again with the noodles; add the bean sprouts, shrimps and Chinese chives. Stir until everything is done.
8. Transfer to a serving dish, sprinkle roasted peanuts on top. Serve with fresh vegetables.