

Pad Thai

Thai · Main Course · Medium · 40 min total · Serves 4

Thailand's most famous stir-fried noodle dish with rice noodles, shrimp, tofu, peanuts, and tamarind sauce.

Ingredients

- 8 oz rice noodles (flat medium width)
- 12 oz shrimp (peeled deveined)
- 4 oz firm tofu (cubed)
- 2 large eggs
- 1 cup bean sprouts
- 0.25 cup peanuts (crushed)
- 3 tbsp tamarind paste
- 3 tbsp fish sauce
- 2 tbsp sugar
- 1 lime (wedges)
- 2 scallions (sliced)
- 3 tbsp vegetable oil

Method

1. Soak noodles in warm water 20 min until pliable. Drain.
2. Mix tamarind, fish sauce, sugar.
3. Heat oil in wok. Fry tofu until golden. Add shrimp, cook until pink. Push aside.
4. Crack eggs into empty side, scramble, mix with shrimp.
5. Add noodles and sauce. Toss 2 min. Add sprouts and scallions. Serve with peanuts and lime.

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