

Pad Thai

Thai · Main Course · Medium · 25 min total · Serves 4

Classic Thai stir-fried rice noodles with shrimp, tofu, peanuts, and tamarind sauce.

Ingredients

- 8 oz rice noodles (flat)
- 0.5 lb shrimp
- 0.5 lb tofu (cubed)
- 2 eggs
- 2 tbsp tamarind paste
- 2 tbsp fish sauce
- 1 tbsp sugar
- 1 cup bean sprouts
- 0.25 cup peanuts (crushed)
- 3 sliced green onions
- 2 wedges lime

Method

1. Soak noodles in warm water 15 min. Drain.
2. Mix tamarind, fish sauce, sugar for sauce.
3. Stir-fry tofu and shrimp 2 min, set aside.
4. Scramble eggs in wok. Add noodles, sauce, toss 2 min.
5. Return protein, add sprouts, scallions. Toss.
6. Serve topped with peanuts and lime.

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