



# Pad Thai

## INGREDIENTS

- 350g Thai rice noodles (soaked in cold water)
- 4 tbsp canola oil
- 130g chicken thigh
- 2 eggs
- 30g chopped sweet preserved radish
- 60g diced firm tofu
- 15g dried shrimps
- 1 thinly sliced eschalot
- 5 Chinese chives
- ½ tsp chilli flakes
- 60g bean sprouts

### Pad Thai Sauce

- 25g tamarind paste
- 100g palm sugar
- 85g fish sauce

### Garnish

- ½ lime
- 20g bean sprouts
- 2 tbsp crushed roasted peanuts
- 1 small fresh chilli (to taste)



serves: 2



Prep Time: 15 min



Cooking Time: 15 min

## METHOD

1. Soak the noodles in cold water for at least 15 minutes. Strain just before use.
2. **Pad Thai sauce:** Place tamarind paste, palm sugar, and fish sauce in a saucepan, and bring to boil until the palm sugar dissolves. Set aside.
3. Heat up your pan on high heat with oil. Cut the chicken in small squares, and cook until golden brown. You don't need to cook the chicken through, just give it some colour. Remove from the pan, and reserve.
4. Turn the heat to medium, and add tofu. Cook until brown, remove from the pan, and set aside.
5. Add the eggs to the pan, and fry until cooked then add chicken, tofu, eschalot, preserved radish, dried shrimps, turn the pan to high heat, and fry until fragrant.
6. Add the noodles and 2/3 cup of the Pad Thai sauce, and stir until the noodles are cooked. Add bean sprouts, Chinese chives, and toss until mixed through. Season to taste with remaining sauce.
7. Transfer noodles to a plate, and garnish with bean sprouts, lime wedge, crushed peanuts and chillies.

Enjoy!



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