

Pad Thai



Ingredients

Serves: 3 - 4

- 250g dried flat rice noodles
- 3 tablespoons fish sauce, 1 tbsp lime juice
- 2 tablespoons pad Thai sauce
- 2 tablespoons oyster sauce
- 3 tsp tamarind paste
- 1 tsp chicken powder
- 65ml vegetable oil
- 2 garlic cloves, chopped
- 250g medium sized prawns- peeled
- 1/3 cup firm tofu
- 2 eggs, beaten
- 6 spring onions, chopped into 1 inch pieces
- a few springs chopped fresh coriander
- 1 lime, cut into wedges
- 2 cups bean sprouts
- 2 tablespoons chopped unsalted dry-roasted peanuts

Preparation method

Prep: **10-15 minutes** | Cook: **5 minutes**

1. Fill a large bowl with hot water and place the noodles in it to soak for 20 minutes.
2. In a small bowl, stir together the fish sauce, lime juice, palm sugar, oyster sauce, tamarind paste, pad Thai sauce and chicken powder. Set aside.
3. Heat a wok or large fry pan over high heat and add vegetable oil. When the oil is hot, stir in garlic and cook for about 10 seconds. Add the prawns and tofu cook, stirring constantly until the prawns are opaque about 5 to 7 minutes.
4. Move everything in the wok out to the sides and pour the eggs in the center. Cook and stir the eggs until firm. Add the noodles to the wok and pour in the sauce. Cook, stirring everything constantly, until the noodles are tender. Add a bit more water if needed to finish cooking the noodles.
5. Stir in the bean sprouts and spring onions. Remove from the heat and garnish with chopped peanuts. Taste for seasoning, adjusting the spice or lime juice if needed.
6. Serve garnished with fresh cilantro and remaining bean sprouts and lime wedges on the side.