

Pad Thai

- Prep Time: 30 mins
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- Total Time: 40 minutes
- Yield: 3 servings

Ingredients:

For the sauce:

- 50g palm sugar, finely chopped
- 70ml water
- 45g tamarind paste
- 45ml fish sauce

For the Pad Thai:

- 170g dry rice noodles (medium size)
- 30g dried shrimp, roughly chopped
- 4 cloves garlic, chopped
- 50g shallots, roughly chopped
- 130g pressed tofu, cut into small pieces
- 70g preserved daikon radish, finely chopped
- 70ml vegetable oil
- 15 medium-sized shrimp, peeled and deveined
- 3 eggs
- 180g bean sprouts
- 100 grams garlic chives, cut into about 5 cm pieces
- 50g roasted peanuts, roughly chopped
- half a lime per person, cut into wedges
- Dried chili flakes, to taste (optional)



Prepare the Sauce:

In a small pot over medium heat, melt the palm sugar. Once melted, continue stirring until it darkens slightly.

Carefully add water, fish sauce, and tamarind paste. The sugar may harden upon contact; this is normal.

Bring the mixture to a simmer, then remove from heat. Allow it to sit until the sugar fully dissolves.

Prepare the Noodles:

Soak the rice noodles in room temperature water for about 1 hour until pliable but not mushy. Drain and set aside.

Cook the Protein:

In a large wok or skillet over medium-high heat, add 22.5 milliliters of vegetable oil. Add the shrimp and sauté until they turn pink and are cooked through. Remove and set aside.

Stir-Fry the Aromatics and Tofu:

In the same wok, add the remaining vegetable oil.

Sauté the shallots; garlic, dried shrimp; preserved daikon radish, and chili flakes (if using) until fragrant.

Add the pressed tofu and stir-fry until lightly browned.

Combine Noodles and Sauce:

Add the soaked noodles to the wok, followed by the prepared sauce.

Toss continuously over medium heat until the noodles absorb the sauce and are cooked to your desired texture.

Incorporate Eggs:

Push the noodles to one side of the wok, creating space.

Crack the eggs into the empty space and scramble lightly.

Once the eggs are partially set, fold them into the noodles.

Add Vegetables and Shrimp:

Add the cooked shrimp, bean sprouts, and garlic chives to the wok.

Toss everything together briefly to combine and slightly wilt the vegetables.

Serve:

Plate the Pad Thai and garnish with chopped roasted peanuts.

Serve with lime wedges on the side for squeezing over the top before eating.