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Recipe : Pad Thai

Chef: maram sameer

Category : Meals

Posted At: 5/26/2024 11:17:11 PM +00:00

Price: \$31

Description:

A popular Thai noodle dish with a perfect balance of sweet, sour, and savory flavors..

Ingredients Used In Pad Thai:

200g rice noodles

200g shrimp or chicken, cooked

2 eggs, lightly beaten

3 cloves garlic, minced

1 cup bean sprouts

1/2 cup green onions, chopped

1/4 cup peanuts, crushed

2 tbsp fish sauce

2 tbsp tamarind paste

1 tbsp sugar

1 lime, cut into wedges

Fresh cilantro, for garnish.

Instructions To Make Pad Thai:

Soak rice noodles in hot water until soft, then drain.

Heat oil in a wok, add garlic, and cook until fragrant.

Add shrimp or chicken, and stir-fry until cooked through.

Push to the side, add eggs, and scramble.

Add noodles, bean sprouts, green onions, fish sauce, tamarind paste, and sugar.

Toss everything together until well combined and heated through.
Serve with crushed peanuts, lime wedges, and fresh cilantro..