

# PAD THAI

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## INGREDIENTS

1 cup dried noodles, soaked in warm water until softened  
1/2 cup sliced tofu  
1/2 cup bean sprouts (half for cooking, half for garnish)  
1/4 cup shredded carrot  
6 sticks of chive, cut into 1cm pieces  
1/2 cup cubed tofu  
1 egg, beaten  
2 cloves garlic, fine chopped  
1 tbsp fish sauce  
3 tbsp oyster sauce  
2 tbsp tamarind juice (use tamarind paste and dilute with water as needed)  
1 tsp sugar  
1/4 cup chicken stock  
Coconut/sunflower oil for frying  
1 tbsp roasted peanuts for serving

## METHOD

### STEP 1:

First, mix fish sauce, oyster sauce, tamarind juice, sugar and chicken stock in a bowl. Set aside

### STEP 2:

Heat garlic and oil in a frying pan on low heat until aromatic and garlic starts softening.

### STEP 3:

Then turn heat up and add tofu, frying for about 2 minutes and making sure not to crumble the tofu

### STEP 4:

Add bean sprouts, carrot and chives and egg. Stir well on medium heat

### STEP 5:

Next, add the noodles, and the seasoning mixture and cook till noodles are cooked.

### STEP 6:

Serve with some crushed peanuts, and a wedge of lime to squeeze over the finished Phad Thai

# THE COOKERY

by The Secret Jozi Chef