

PAD THAI

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