COOKING PASSION SINCE 1877



Pad Thai

DIFFICULTY: EASY

PREPARATION TIME: 15 MINUTES

COOKING TIME: 10 MINUTES

SERVES: 4

Ingredients

Sauce
¼ cup fish sauce
2 tbsps tamarind paste
2 tbsps soy sauce
1 tbsp tomato sauce
1/3 cup brown sugar

250g flat rice noodles
1 tbsp peanut oil
2 eggs, lightly beaten
2 tbsps peanut oil – extra
2 cloves of garlic, finely chopped
1/2 tsp dried chilli flakes
1 red onion, cut into thin wedges
300g firm tofu, sliced
2 cups fresh bean sprouts
1/2 cup unsalted peanuts, chopped and roasted
1/2 cup sliced green shallots
1/3 cup chopped coriander
Lime Wedges

Method

Combine the sauce ingredients in a small bowl and mix well.

Place the noodles in a large bowl. Cover with boiling water and allow to stand for 5 to 7 minutes.

Heat the wok over a high heat, Induction level 8. Add the oil and swirl to distribute. Add the eggs and tilt the wok to make a thin layer of egg. Cook until the egg just sets. Remove from the wok, roll, slice and set aside.

Return the wok to a high heat. Add the extra peanut oil then add the garlic, chilli flakes and red onion and stir fry for one to two minutes. Add the tofu and continue cooking for a further two to three minutes. Reduce heat to medium, Induction level 6 then add half the beansprouts and half the peanuts and mix well.

Add drained noodles and sauce, stir well to combine. Cook for 2 to 3 minutes stirring constantly.

Serve topped with sliced egg, remaining bean sprouts, peanuts, shallots and coriander. Serve with lime wedges.

Notes

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