

Sawatdee Pad Thai

INGREDIENTS:

- 1 8-ounce package rice noodle
- 3 tablespoons oil
- 3 cloves garlic
- ¼ cup fresh shrimp or prawns (optional)
- ¼ cup Thai fish sauce
- ¼ cup sugar
- 2 tablespoons vinegar
- 1 tablespoon paprika
- 1 egg, beaten
- 1 teaspoon sweet black soy, sauce
- 2 green onion (green part only), chopped
- ¼ cup ground roasted peanuts
- 1 cup bean sprouts

Garnish:

- ½ cup bean sprouts
- ½ cup chopped green onion (green part only)
- ½ lemon cut in wedges

PREPARATION:

Soak the rice noodles in cold water for 30 minutes, or until soft. Drain noodles and set aside.

Heat a large skillet or wok until hot, then add the oil. Stir-fry the garlic and fresh shrimp. Add the noodles and stir-fry until the noodles are translucent. Reduce the heat if the mixture is cooking too quickly or the noodles stick together.

Add the fish sauce, sugar, vinegar and paprika; stir-fry the mixture until thoroughly combined.

Stir in the egg. Turn the heat to high and cook, stirring gently, until the egg sets. Thoroughly combine the mixture, and continue cooking over medium-high heat for about 2 minutes until most of liquid is reduced.

Mix in soy sauce, green onions, peanuts and bean sprouts; stir well.

Place on a serving dish, arranging the additional bean sprouts and green onions with the lemon wedges in an attractive manner.




RECIPE PROVIDED BY:

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