

## **Pad Thai (Note from Meghan A.)**

Ingredients:

Serve 4

You can find all the ingredients in the Asian supermarket.

Shrimp (3-4 large shrimp per serving. Peeled & deveined) or use as many as you want.

1 package of very firm tofu. This is a hard find but the idea is to get the firmest one you can find. If you're making a vegetarian version, get 2 packages.

\*or you can use chicken instead of shrimp & tofu\*

1 package of dried rice noodle (about 1 lb). I use a medium size.

2 bunches of Chinese chives or green onions.

1 lb of fresh bean sprouts.

1 jar of tamarind paste. You won't need the whole jar. I used the powder soup base one and mix it with water.

1 jar of palm sugar. If you don't see them in jars, they might come in blocks. If you shop at an Indian grocery, ask for "jaggery".

Fish sauce (of course!!)

1 large red onion or 2-3 shallots

4 eggs

Cooking oil

Condiments:

These are items that we serve with Pad Thai. We mix them when we eat Pad Thai.

- White sugar

- Dried chili powder

- Roasted peanuts (or any types of peanut you like)

- Lime

Equipments needed:

One large non-stick pan or wok

One small saucepan or pot

Cutting board and knife

1 - Soak the noodles in cold water (I do it for about 60 minutes).

2 - We started off making the sauce which was chopped red onion (One large) and browning in a large sauce pan. While that was cooking we made the tamarind paste into a thickish mixture with water. Once the onions were browned we added the tamarind, palm sugar, and fish sauce in a 4/3/2 ratio in that order. Take off heat. You can thin with water if you like (we used about 6 table spoons of the palm sugar to give you an idea of the ratio).

3 - Next heat the wok with oil and add your protein (we did chicken and tofu, cooked the shrimp on side as one of my children does not like shrimp). Cook until about 80% done.

4 - add in the soft noodles and mix all the protein and noodles together.

5 - when noodles start to stick to the wok a little it is time to add the sauce. Mix completely. Let it cook for a few minutes and keep stirring.

6 - add in the veggies (green onions and bean sprouts. You can also add in fine shredded carrots if you like). Mix all together in the wok.

7 - make a "hole" in the middle and add in 4 hole eggs. Now mix all together and let it set.

8 - you are now done and you can plate. Top with the chopped peanuts, add a little white sugar if you want (I do not). Sprinkle a little red pepper flakes and squeeze some fresh limes on top as well as a little soy sauce.

Enjoy.