

PENE

Pad Thai



Ingredients:

- 4oz Chang's Pad Thai dried rice noodles

Sauce:

- 1 ½ tbsp Jeeny's Tamarind puree
- 3 tbsp (packed) brown sugar
- 2 tbsp Red Boat Fish Sauce 40° North
- ½ tbsp Megashefu Oyster Sauce

Stir Fry:

- 2-3 tbsp vegetable or canola oil
- ½ onion, sliced
- 2 garlic cloves, finely chopped
- 5oz chicken breast, thinly sliced
- 2 eggs, lightly whisked
- 1 ½ cups of bean sprouts
- ½ cup firm tofu, cut into 1¼" batons
- ¼ cup garlic chives, cut into 1¼" pieces
- ¼ cup finely chopped peanuts

For Serving:

- Lime wedges (*essential*)
- Ground chili or cayenne pepper (*optional*)
- More bean sprouts

Method:

1. Place noodles in a bowl and pour boiling water to cover. Soak for 5 minutes, and then drain in a colander rinse under cold water. Do not allow noodles to sit for more than 10 minutes.
2. Mix sauce in small bowl.
3. Heat 2 tbsp oil in a large non-stick pan or well seasoned skillet over high heat. Add garlic and onion, cook for 30 seconds.
4. Add chicken and cook for 1½ minutes until mostly cooked through.
5. Push ingredients to one side of pan, then pour eggs in onto the other side and scramble (add a touch of extra oil if pan is too dry), then mix with chicken.
6. Add bean sprouts, tofu, noodles, and then the sauce.
7. Toss gently for about 1½ minutes until the noodles absorb the sauce.
8. Add garlic chives and half the peanuts. Toss through quickly then remove from heat.

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9. Serve immediately, sprinkled with remaining peanuts and lime wedges on the side, with a sprinkle of chili and a handful of extra bean sprouts on the side if desired (this is the Thai way!) Squeeze over limejuice to taste before eating.