

EASY PAD THAI

Ingredients:

15 mL	soya sauce	¼ pkg	thai rice noodles
12	shrimp	15 mL	ginger, minced
80 mL	chicken stock	1	garlic clove, minced
10 mL	cornstarch	2	green onions
25 mL	chili sauce, fish sauce, lime juice	½	red thai chili, finely diced
15 mL	oyster sauce	25 mL	vegetable oil
5 mL	hot chili garlic sauce	60 mL	salted , blanched peanuts
60 mL	brown sugar	15 mL	cilantro, chopped
2 mL	pepper	1	large egg, beaten
1 oz	firm tofu	250 mL	bean sprouts

Method:

1. Chop up shrimp and marinate it in the soya sauce in a small white soup bowl.
2. In a small metal bowl whisk together the chicken stock and cornstarch. Then whisk in the two chili sauces, fish sauce, oyster sauce, lime juice, brown sugar and pepper.
3. Fill a pot half full of water, bring to the boil and break the noodles in half and add to the water. Turn heat to med and cook for 3 mins only. Pour into colander, rinse with cold water and let sit.
4. Chop up tofu into small diced pieces and place in small custard cup.
5. Add oil to frypan. When hot, stir fry the tofu for 2 mins then add the garlic, ginger, red chili and white part of the green onion. Cook for 1 min, then add the marinating shrimp and cook for 2 mins.
6. Beat up the egg with a little bit of water and pour into the fry pan and quickly scramble and mix in with the tofu and shrimp.
7. Add the cooked noodles to the pan and mix well with the other ingredients. Then add half of the sauce and cook for 1 min. Add half of the cilantro, green onion tips and peanuts. Toss to mix well. Taste and adjust seasonings till satisfied.
8. Add the other half of the sauce and cook till thickened.
9. Serve on the white platter with bean sprouts on the side. Add the rest of the green onion, peanuts and cilantro and then mix together the hot noodles with the fresh bean sprouts. Squirt with lime.