

Pad Thai One of my favourite Thai dishes.



Everyone has their own version, but not everyone has the ingredients at hand. Most of the things I use can be found in everyone's pantry.

To serve 4 people

- Rice sticks about $\frac{3}{4}$ of a packet (I use the thick ones) soaked in water for at least 30 - 45 minutes
- 300g Chicken Breast – sliced thinly
- 2 Cloves of Garlic chopped finely
- 2 Tbs dried shrimps – (if you have them)
- 2 Eggs - beaten
- 1 Packet of Tofu (not silken tofu) – cut into bite sized pieces
- 100g of Chicken Stock or Water
- 1 Onion - chopped
- 4 Spring Onions – sliced length ways. (Use chives if you can get them)
- 100g Bean Sprouts - washed
- 2 Tbs Roasted Crushed Peanuts
- 2 Limes (optional)

Sauce ingredients

- 3 Tbs Tamarind Paste (use 2 if you don't like it so sour)
- 3 Tbs Fish Sauce
- 2 Tbs Soy Sauce
- 3 Tbs of Sugar (Use palm sugar if you have it)



Soak rice sticks in water for at least 30 - 45 minutes. I store them in a plastic container, and this is also a great container to soak them in.



Combine the sauce ingredients on a bowl or jug. If you don't want it too sour add less tamarind.

Heat peanut Oil in a wok add chicken and fry until slightly brown. Remove and set aside. Add eggs and fry into a pancake. Remove. Roll up and slice into strips, then chop in half.



Add some more oil. Add tofu and fry for a couple of minutes. Add dried shrimps (if you have them) and then add the garlic. When garlic is browned, Add the rice noodles and continue to stir for a couple of minutes. Add ½ the water (or stock) and continue to stir fry, until noodles are soft. Keep adding water, but check the noodles before adding as you don't want the noodles to become too soft.



Turn down the heat and add the sauce ingredients, and stir well to combine. Add the chicken and the egg and stir. Add peanuts, spring onions and bean sprouts. Stir to combine. Turn off the heat and add juice of a lime to freshen... I like heaps of lime so I normally add the juice of 2 limes.



Serve in bowl in middle of the table. If you like have some side plates with extra bean shoots, and chives available. Some crushed chili flakes are also a nice garnish if you want to burn your butt!

If you like you can also peel and stir fry prawns after the stir frying of the chicken, and add the prawns on top at the end.

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