



Recipe Pad Thai with Shrimps (served one)

Ingredients

Medium size rice noodle	1 cup
Shrimps peeled	4
Firm Tofu diced 1"	1/4 cup
Egg	1
Been Sprout	1 cup
Garlic chopped	1 cove
Shallot chopped	1
Grounded Peanut	2 tablespoons
Cooking Oil	2 tablespoons
Water	2 tablespoons

Seasoning Ingredient

Pad Thai Sauce	2 1/2 tablespoons
Fish Sauce	1 teaspoon
Sugar	1 teaspoon
Lime	1-2 pieces
Chilli Powder	1/2 teaspoon

Cooking Instructions

1. Soak rice noodle noodles in the water about 15-20 minutes and then drain
2. In a wok, when heat pour 1 cup of vegetable oil over medium heat and fry diced tofu until golden.
3. Add chopped garlic and shallot until aroma and then move all of these to side of the wok.
4. Add rice noodle and follow by water and fry until soft
5. Add Pad Thai sauce and all seasoning sauce except lime and chilies and stir until dry.
6. Make room and add shrimps and fry until cook. Add bean sprout and stir all together.
7. Make room in the wok and then add 1 tablespoon of oil and add egg. Spread egg to flat sheet until almost cook and then flip egg over noodles.
5. Spoon onto a serving plate. Serve with fresh bean sprouts, fresh garlic chives, piece of lime, chili powder,

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Note

For fresh noodle soak about 5 minutes but for Dried noodle soak about 15-20 minutes.

If you want to add garlic chives, add after bean sprouts.

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