

Pad Thai

– from *Thai Kitchen*

Pad Thai Noodles - flat rice noodles (like linguini)

3 tbs veg oil

2 eggs (the recipe only calls for 1 egg)

4 oz cut chicken, shrimp, vegetables, or tofu – I use ½ cake x-tra firm tofu (cubed) and veggies:

1/2 onion (red or yellow), chopped

4 cloves garlic, minced

1" ginger, grated

broccoli flowerettes (lightly steamed),

red bell pepper

6 tbs Pad Thai Sauce [Thai Kitchen sauce in jar: pure cane sugar, tomato, radish, anchovy extract, water, soybean oil, garlic, salt, paprika]

1/2 cup fresh bean sprouts, trimmed and rinsed (*don't* use more!)

1/4 cup crushed peanuts

2 Limes

Garnish: lime wedges, fresh green chilies (minced) and cilantro (chopped)

1) Cook noodles: in a medium saucepan, boil 3 cups of water. Turn off heat and soak noodles in hot water for 3 to 5 minutes until soft but firm. Drain well and rinse with cold water for 30 seconds. Set aside.

2) Heat 1 tbs vegetable oil in a wok or large frying pan. Add egg and fry until scrambled. Remove and set aside.

3) Steam broccoli lightly.

4) Heat remaining 2 tbs vegetable oil in wok or large frying pan. Add chicken, shrimp, vegetables or tofu and stir-fry until cooked. If doing vegetables, sautee in this order: onion, garlic, ginger, broccoli, and red bell pepper.

5) Add softened noodles and pad thai sauce. Stir-fry for 3 to 4 minutes until noodles are tender and coated with sauce. (If noodles are still too firm, add 1 tsp of water as needed and continue to stir-fry until tender).

6) Add bean sprouts and scrambled egg. Mix well to combine.

7) Adjust seasonings, e.g., salt, hot chili oil.

8) Sprinkle with peanuts and garnish with lime wedges, chilies and cilantro if desired.