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Posted on 17 September 2012  
*by ewfood*

## Pad Thai

## Ingredients

½ pkt. Thai rice noodles  
32fl oz. hot water  
1 oz. fish sauce  
1.5oz. sugar  
1.5oz. tamarind paste  
1 tsp. chili flakes, sauce or paste  
1.5fl oz. oil  
3 cloves garlic, crushed  
1 tsp. dried chili, ground  
1lb. sliced chicken breast  
4oz. extra firm tofu, diced  
2fl oz. chicken stock  
4oz. bean sprouts  
Ground pepper  
2 wedges lime  
2 spring onions, sliced  
handful fresh coriander

### Servings

2

### Person

### Preparation Time

15

min

### Cooking Time

10

min

## Preparation

- 1 Soak the noodles in the hot water for approximately 10 minutes
- 2 Make the pad thai sauce by combining the fish sauce, sugar, tamarind paste and chili (slakes, paste or sauce). Set this to one side
- 3 In a wok heat the oil and add the garlic and chili. Stir fry for about a minute. Then add the chicken and stirfry for an additional minute. There after add the tofu and continue to stirfry for a minute. Add the stock one tablespoon at a time until it is absorbed and the chicken is cooked
- 4 Add the noodles and the pad thai sauce and stirfry by tossing the noodles like a salad in the wok. Add the bean sprouts and the pepper and continue tossing for another minute or two. The noodles should be chewy and sticky in texture
- 5 Serve the noodles with corander and spring onions sprinkled on top. Squeeze the juice of a wedge of lime for flavour.

## Cooks Note

Preparation time: 15 minutes; Cooking time: 10 minutes; Serves 2

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