

Pad Thai

8 oz or ½ package **rice stick** (noodles)
1 cup soft tofu, cubed
2 scrambled eggs
8 oz peeled, deveined prawns/shrimp
3 cloves **chopped garlic**
1 boneless, skinless chicken breast
3 cups **bean sprouts**
4-6 chopped **green onions**
½ - 1 cup **chopped fresh cilantro**
1 **lime, juiced**
¼ cup chopped unsalted peanuts

Dressing:

3 Tbsp **fish sauce**
2 Tbsp **sweet rice vinegar/2 Tbsp rice vinegar with 1 tsp sugar**
2 Tbsp **peanut sauce/peanut butter**
1 Tbsp **oil**
1 Tbsp shrimp paste
1 Tbsp **tamarind paste/date paste/jam**
1-3 Tbsp **chili sauce/chili paste/fresh chillies**
3 cloves **crushed garlic**

SOAK rice stick in large bowl for ½ hour in enough boiling water to cover.

MIX tofu cubes in a bowl along with all the dressing ingredients. SET ASIDE.

SAUTÉ prawns in garlic with a little oil until prawns turn pink – ADD to tofu and dressing.

SCRAMBLE eggs – ADD to tofu and dressing.

SAUTÉ chicken until cooked – ADD to tofu and dressing.

DRAIN noodles and return to large bowl. ADD tofu mix.

TOSS lightly, being careful not to break the noodles.

TOSS in bean sprouts, onions and cilantro.

SQUEEZE lime juice over top.

SPRINKLE with peanuts.

COVER and let flavours integrate for 1 hour.

Enjoy hot or cold.

Notes:

Serves 6? Can be refrigerated for 3 days. Do not freeze.