

## Pad Thai

250 g or ½ package **rice stick** (noodles)  
250 ml soft tofu, cubed  
2 scrambled eggs  
250 g peeled, deveined prawns/shrimp  
3 cloves **chopped garlic**  
1 boneless, skinless chicken breast  
750 ml **bean sprouts**  
4-6 chopped **green onions**  
180 ml **chopped fresh cilantro**  
1 **lime, juiced**  
60 ml chopped unsalted peanuts

### Dressing:

45 ml **fish sauce**  
30 ml **sweet rice vinegar/30 ml rice vinegar**  
**with 5 ml sugar**  
30 ml **peanut sauce/peanut butter**  
15 ml **oil**  
15 ml shrimp paste  
15 ml **tamarind paste/date paste/jam**  
15-45 ml **chili sauce/chili paste/fresh chilies**  
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.