

Pad Thai

From the garden: egg, garlic chives

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| Equipment: Measuring cups and spoons Small bowl x 3 Spatula Wooden spoon Electric frypan or big frypan Chopping board Knife Mezza luna | Ingredients: sauce 1 ½ tablespoon tamarind puree 3 tablespoons brown sugar 2 tablespoons fish sauce 1 ½ tablespoons oyster sauce stir-fry 2 tablespoons vegetable oil ½ onion, sliced 2 garlic cloves, finely chopped 2 eggs, lightly whisked 1 1/2 cups of beansprouts 1/2 cup firm tofu, cut into 3cm batons 1/4 cup garlic chives, cut into 3cm 1/4 cup fried shallots for serving: Lime wedges More beansprouts |
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What to do:

1. Mix sauce in small bowl.
2. Heat oil in a large pan over high heat. Add garlic and onion, cook for 30 seconds.
3. Add tofu and cook for 2 minutes.
4. Push to one side of the pan, pour egg in on the other side. Scramble using the wooden spoon.
5. Add bean sprouts, noodles then sauce.
6. Toss gently for about 1 ½ minutes until sauce is absorbed by the noodles.
7. Add garlic chives and half the fried shallots. Toss through quickly then remove from heat.
8. Serve immediately, sprinkled with remaining fried shallots and lime wedges on the side, and a handful of extra beansprouts on the side if desired (this is the Thai way!).
9. Squeeze over lime juice to taste before eating.