

PAD THAI



INGREDIENTS

- 8 ounces large (1/8-inch wide) rice noodles
- 1/4 cup tamarind paste
- 1 cup water
- 3 tablespoons fish sauce
- 3 tablespoons granulated sugar
- 1 tablespoon rice vinegar
- 1/2 teaspoon ground cayenne pepper
- 3 tablespoons peanut oil
- 3 tablespoons shallot, minced
- 1 tablespoon garlic, minced
- 2 eggs, beaten
- 2 tablespoons dried shrimp, finely minced
- 2 tablespoons Thai salted radish, minced
- 6 tablespoons unsalted roasted peanuts, chopped
- 6 ounces bean sprouts
- 1/4 cup scallions, thinly-sliced (green parts only)
- 1/4 cup cilantro, chopped

CHEF TIPS

- Rice noodles, tamarind paste, fish sauce, high-quality peanut oil, dried shrimp, and salted radish can be found in Asian markets.
- If you want to add shrimp or sliced chicken to the dish, sauté 8 ounces of it in oil until it's cooked through and set aside before continuing with the shallots and garlic in the same pan. Add it back into the noodles when you add the peanuts.
- If you want to add tofu to the dish, dice 8 ounces of it and add it to the noodles when you add the peanuts.

INSTRUCTIONS

- Cover and soak rice noodles in hot water while you prepare the rest of the ingredients.
- Add the tamarind paste to one cup of water and bring to a simmer. Simmer about ten minutes, stirring occasionally and breaking up the paste.
- Strain the tamarind water through a fine-mesh strainer into a large measuring cup (e.g. Pyrex). Add water if necessary to have 3/4 cup of tamarind water.
- Add fish sauce, sugar, vinegar, cayenne, and one tablespoon of oil to the tamarind water. This is your sauce, taste and adjust if necessary.
- When noodles are just about al dente (soft, but chewy) drain in a colander and set aside.
- Wash the bean sprouts and set aside.
- Heat a wok or large skillet over high heat. Add two tablespoons of oil, shallots, and garlic. Sauté with a wooden spoon until they're soft and fragrant, about one minute.
- Add eggs and stir to loosely scramble, about ten seconds.
- Add noodles, shrimp, and radish. With two wooden spoons, toss to combine.
- Stir the sauce and pour over the noodles. Toss constantly until the noodles are fully coated and cooked through, about two minutes.
- Add the peanuts, sprouts, scallions, and cilantro and toss to combine.
- Serve immediately.