Main dishes / Thailand

Pad thai



Rice noodles fried with tamarind, fish sauce and palm sugar. The whole thing takes four minutes.

Time 40 min **Servings** 2

What you'll need.

- ☐ 200 g Rice noodles, 5 mm
- ☐ 200 g Prawns
- ☐ 100 g Firm tofu — diced
- ☐ 2 piece Eggs
- ☐ 3 tbsp Tamarind paste
- ☐ 3 tbsp Fish sauce
- ☐ 3 tbsp Palm sugar
- ☐ 3 clove Garlic
- ☐ 2 piece Shallot
- ☐ 150 g Bean sprouts
- ☐ 50 g Garlic chives
- ☐ 50 g Peanuts — roughly chopped
- ☐ Lime — to taste
- ☐ 3 tbsp Neutral oil

Let's make it.

01 Soak the noodles in warm water for twenty minutes. They should bend but still feel firm when you bite one.

02 Dissolve the palm sugar in the tamarind and fish sauce, warming them together for a minute. Taste it: sour, salty and sweet should all land equally.

03 Get the wok hot, fry the tofu until crisp, add the garlic and shallot, then after half a minute the prawns. Cook until pink and push them to the side.

04 Break the eggs into the cleared space, let them set and break them up with the spatula. Add the drained noodles and pour in the sauce.

05 Fry, tossing constantly, for two minutes until the noodles drink the sauce and soften. Add the sprouts and chives, toss once and take it off.

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