



PAD THAI GUNG

Preparation Time: 15 minutes

Cooking Time: 10 minutes

Ingredients:

Egg - 1
Shallots - 1 diced
Dried Shrimps - 1tbsp
Pickled Radish - 1tbsp
Tofu - 3in cube
Palm Sugar - 1tsp
Tamarind sauce - 1tbsp
Sweet Chilli sauce - 1tbsp
Soy sauce - 1tsp
Oyster sauce - 1 tbsp
Prawns - 4
Noodles - 50g (soaked for 10 minutes)
Water - 1tbsp
Bean sprouts - handful
Chines Chives (Gui Chai) - 5 leaves cut into inch pieces

Garnish

Lime - 1
Crushed Peanuts - 1tbsp
Crushed Dried Chili

Cooking Instructions:

1. On low gas heat wok
2. Pour in 1 tbsp of oil and heat
3. Scramble egg into hot oil
4. Move this to one side when cooked
5. Add diced shallots and cook until golden - do not burn as it goes bitter
6. Add pickled radish, dried shrimp and tofu, mix together
7. Add palm sugar, tamarind sauce, sweet chilli sauce, soy sauce, oyster sauce and prawns cook until pink
8. Bring in egg and mix together
9. Move to one side
10. Add noodles and water and mix until soft
11. Turn everything in a in mix together
12. Add beansprouts and chinese chives - mix all together for a few seconds
13. Turn off gas
14. Serve on plate with slice of lime
15. Sprinkle with peanuts and crushed dried chilli to taste