

Shrimp Pad Thai

Servings 3

This is an authentic recipe for Pad Thai that was developed by our Chefs. This is a very traditional recipe for those who like truly authentic Thai street food. The dried shrimp can be left out if you like a more Westernized basic Pad Thai.

Ingredients

- 5 oz dried Pad Thai rice noodles
- 4 tbsp vegetable oil
- 12 raw shrimp , shelled and deveined
- 1 small shallot , finely sliced
- 3 oz firm tofu , cut into small matchsticks
- 1.75 oz dried shrimp
- 1/4 cup fish sauce
- 2 tbsp palm sugar (or brown sugar)
- 2 tbsp tamarind puree
- 1 tsp white vinegar
- 1/2 tsp + chili powder , to taste (Pure ground chili peppers)
- 2 eggs , lightly beaten
- 1.5 oz roasted unsalted peanuts , finely ground
- 5 oz bean sprouts
- 2 tbsp chives , cut into 3/4" lengths
- 1 tsp white sugar
- Lime wedges , to serve

Instructions

1. Place the rice noodles in a bowl and cover with lukewarm water and set aside for 1 hour. (Note 7) Drain then set aside.
2. Heat 2 tbsp of the oil in a wok or large heavy based fry pan over medium heat. Add the prawns and cook until they just change colour. (Note 8) Remove from the wok and set aside.
3. Add the shallot and stir fry for 2 minutes. Then add the tofu, dried shrimp, fish sauce, palm sugar and tamarind puree and cook for 1 minute until the sugar has dissolved.
4. Add the rice noodles, vinegar and 2 tsp chili powder and stir fry for 2 minutes.
5. Turn the heat down to low and push the noodles to one side. Add the remaining 2 tbsp of oil into the wok then the egg.
6. Push the noodles over the egg and stir, scraping the base of the wok so the egg scrambles and mixes in with the noodles.
7. Remove from heat. Add half the peanuts, most of the bean sprouts, garlic chives, prawns and toss gently.
8. Transfer to serving platter. Sprinkle with white sugar and remaining peanuts. Serve immediately with lime wedges on the side and sprinkled with extra chili powder, if desired.

Recipe Notes:

1. Real Pad Thai is supposed to be spicy! Adjust to taste. You can sprinkle chili powder on the finished dish at the end as well (common way to serve). Chili powder used in this recipe is pure ground dried chillies. Not American chili powder which has other seasonings and is not that spicy. If you are unsure, use cayenne pepper. The chilli powder is to add heat to the dish, not additional seasonings.
2. This is a key tip - rehydrating the noodles using lukewarm water instead of boiling. This stops the noodles from breaking when you are stir frying because the noodles don't overcook which can happen if you boil them.

Homemade Egg Rolls

Prep Time 25 minutes

Cook Time 5 minutes

Total Time 30 minutes

Yield 12 servings

INGREDIENTS

- 2 teaspoons vegetable oil
- 3/4 pound ground pork
- salt and pepper to taste
- 1 teaspoon minced garlic
- 1 teaspoon minced ginger
- 3 cups coleslaw mix
- 1/4 cup sliced green onions
- 1 tablespoon soy sauce
- 1 teaspoon toasted sesame oil
- 12 egg roll wrappers
- 1 egg beaten
- oil for frying (I use peanut oil)
- Dipping sauce of your choice

INSTRUCTIONS

- Heat the 2 teaspoons of vegetable oil in a large pan over medium high heat. Add the ground pork and season with salt and pepper.
- Cook, breaking up the pork with a spatula, until meat is browned and cooked through. Add the garlic and ginger then cook for 30 seconds.
- Stir in the coleslaw mix and green onions. Cook until cabbage is wilted, about 3-4 minutes.
- Stir in the soy sauce and sesame oil, then remove from heat.
- Spoon approximately 2-3 tablespoons of filling onto each egg roll wrapper and fold according to package directions, using the beaten egg to seal the edges of the wrappers as you go.
- Pour 2-3 inches of oil into a deep pot.
- Heat the oil to 350 degrees. Fry 3-4 egg rolls at a time, turning occasionally, until browned all over, approximately 3-5 minutes.
- Drain on paper towels, then serve with dipping sauce of your choice.

ingredients for these recipes can be found in your local Asian market or the international section at your favorite grocery store

Equipment needed:

- Wok or large saute pan
- Bowl to hold noodles
- Pastry spatula or wooden spoon
- Cutting board and knife

Pre Preparation:

- Cut/chop/slice vegetables
- Pre soak rice noodles
- Pre measure ingredients
- Eggroll wrappers thawed
- Shrimp cleaned and tofu ready