

Pad Thai with crispy tofu and shrimps.

Recipe for 4 persons



Description

A classic dish from Thailand. This dish is eaten at street vendors all around Bangkok.

Note

You can replace the shrimps with sliced pork or beef to change the flavor completely.

Ingredients

Pad Thai

- 1 Pack Rice noodles
- 24 Unit(s) Peeled medium shrimps, tail-on
- 1 Pack Tofu
- 3 Cup(s) Sprouted soybeans
- 1 Cup(s) Fresh cilantro
- 40 Gr Sugar
- 500 Ml Chicken stock
- 1 Unit(s) White onion
- 1 Unit(s) Lime juice
- 3 Clove(s) Chopped garlic
- 2 Unit(s) Egg
- 25 Ml Fish sauce Nuoc-mâm
- 125 Gr Peanut butter
- 125 Gr Peanuts
- 5 Unit(s) Green onion
- 50 Gr Fresh ginger
- 15 Ml Chili paste (sriracha)
- 50 Ml Hoisin sauce

- Salt and pepper
- Vegetable oil

Preparation

- Preparation time **45 mins**
- Preheat your at **400 F°**

Set up

Chop the onions, cut the tofu in small cubes, chop the garlic, shred the ginger, juice the lime, slice the green onions, pick the leaves off the cilantro. Roast the peanuts for a few minutes in the oven then chop them. Cover the noodles with hot water, to soften them and set aside.

Cooking the shrimps, the tofu and the eggs

Drizzle a little bit of vegetable oil in a hot wok then cook the shrimps for few minutes until they are lightly colored, add salt and pepper then set aside. In the same wok, drizzle a little bit more oil and fry the tofu until lightly colored, then set aside on a sheet of paper towel to remove the excess oil. In the same wok, fry your scrambled eggs, then set aside in a small bowl.

Peanuts sauce

In a sauce pot, mix the chicken stock, the hoisin sauce, the chili paste, the sugar and the fish sauce then boil for 2 minutes and remove from the heat. Finally add the peanut butter and mix well.

Assembling the Pad Thai

Using a hot wok, sweat the chopped onions in a little bit of oil, add the garlic and ginger and mix well, add the sauce, the noodles, the chopped peanuts, half of the sprouts and mix well. After a minute add the tofu, the eggs and the shrimps, mix well and cook for 2 minutes until all the components are heated up then add the rest of the sprouts, the lime juice, the cilantro and green onions. Serve in a warm bowl and garnish with few cilantro leaves and the rest of the chopped peanuts.

Bon appétit!