

Pad Thai (serves 5)

adapted slightly from [Rebar Modern Food Cookbook](#)

prep time: approx. 45 minutes

- 1 package rice noodles
- 2 cups frozen thai style mixed vegetables (run under warm water to thaw)
- 1 block firm tofu
- 1 Tablespoon sesame oil
- 3 cups bean sprouts
- 1 bunch green onions, sliced
- 1/2 bunch cilantro or basil, or both
- 3 eggs, beaten
- 8 garlic cloves, minced
- 2-3 Tablespoons peanut oil (or vegetable oil)

Sauce

- 1/4 cup ketchup
- 1/4 cup fish sauce
- 1/4 cup soy sauce
- 1/4 cup water
- 1/4 cup brown sugar
- 1 Tablespoon sambal Oelek

- 1/4 cup lime juice
- pepper to taste

Garnish

- crushed roasted peanuts
- chopped basil (or cilantro)
- wedge of lime

Variations

substitute prawns, shrimp, chicken, pork or beef in place of tofu

Directions

1. cover noodles with boiling water until softened. Drain in a colander
2. Make the sauce by whisking together sauce ingredients. Use blender.
3. Beat eggs and scramble, place aside
4. Toss cubed tofu in sesame oil and bake on high until lightly golden. Note: This is an added step which I like. You could omit this and just toss the cubed tofu in with the pan before frying the noodles. Note: This step is not needed if using alternate meat listed below.

Now fry it all together!

5. Heat peanut oil in a large wok or very large frying pan and fry garlic until golden. Add noodles, cooked eggs, tofu, bean sprouts, peas and sauce. Once warmed and bean sprouts have become less crunchy add chopped green onions and basil and/or cilantro. Garnish and serve.