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PII NONG

PAD THAI RECIPE

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INGREDIENTS

- 3MM Dried Rice Noodles
- Chive (cut into 1 inch strips, 1/2 handful)
- Beansprout (1 handful)
- Preserved Radish (1 tbs)
- Pad Thai Sauce (4 oz)
- Vegetable Oil (3 tbs)
- Minced Garlic (1 tbs)
- Tofu (cubed)
- Protein of Choice (Chicken, Shrimp, Beef, or Veggies)
- 1 Egg
- Crushed peanuts

EQUIPMENT

- Deep Frying pan or any large frying pan
- 2 spatulas

PREP WORK

- Soak the dried rice noodles until they become white. You can generally follow the instructions on the package, but once you see the noodles are white, you're good to go

INSTRUCTIONS

1. Heat up frying pan on medium heat until hot
2. Add in vegetable oil, wait 10 seconds then add in egg and scramble
3. When egg is almost cooked (should look like scrambled eggs at this point), add in the preserved radish, and garlic
4. Sautee all ingredients for roughly 10 more seconds, then throw in your protein and stir fry until all cooked
5. Once protein is cooked through, add in noodles and stir fry. If you feel the noodles sticking, feel free to add a bit of water or oil for some moisture. Use both spatulas to mix the noodle around in the pan.
6. Once noodles start to wilt down and start to soften up and stick together, add in 4oz of the Pii Nong Pad Thai Sauce and stir fry
7. Keep stir frying until you see the sauce penetrate into the rice noodles – the noodles should turn a nice brown color
8. When you see the noodles and sauce are well mixed together, add in your peanuts, lime juice, chive and beansprouts
9. Turn off heat and just mix everything in – the chive and bean sprouts will cook from the residual heat of the pad thai
10. Plate, serve with chili flakes, fresh beansprout chive and peanuts on the side as garnish. Enjoy!!