



## **Pad Thai**

### **Sauce:**

3 tablespoons water  
2 teaspoons prepared tamarind paste  
3 tablespoons palm sugar or packed dark brown sugar  
3 tablespoons fish sauce

### **Serving:**

3 ounces bean sprouts  
2 limes, cut into wedges  
3 tablespoons salted dry-roasted peanuts, coarsely chopped  
1/4 cup fish sauce  
1/4 cup crushed red pepper flake or Thai Chili  
1 bunch scallions (split)

### **Noodles:**

Boiling water for soaking noodles  
6 ounces dried flat rice noodles

### **Stir-frying:**

2 large garlic cloves chopped  
1 tablespoon chopped shallot or onion  
Pressed tofu or chicken  
6 ounces peeled and deveined small shrimp (dried shrimp)  
2 large eggs, beaten well  
3 ounces bean sprouts  
1 bunch scallions (split)  
1/3 cup salted dry-roasted peanuts, coarsely chopped  
3 tablespoons vegetable or grape seed oil

## **Preparation**

### **Make the seasoning sauce:**

In a medium bowl, combine the water, tamarind paste, palm or dark brown sugar, fish sauce, and salt and stir until the sugar is dissolved.

### **Soften the rice noodles:**

Bring a 3-quart saucepan of water to a boil. Remove it from the heat and immediately add the rice noodles, making sure they are fully submerged in the water. Let the noodles soak for 3 minutes, occasionally lifting them up and pulling them apart as necessary with tongs or a long fork to keep the noodles separate and help them soften evenly. Drain the noodles in a large colander and rinse them under cold running water.

### **Stir-fry:**

Heat a 12-inch sauté pan or a large wok over high heat. Add 1 tablespoon of the vegetable oil and swirl to coat the pan. When the oil is hot, toss shrimp lightly in pan. Cook until the shrimp begin to change color and firm up. Toss well then continue to cook, stirring frequently, until the shrimp are pink, firm, and just cooked through, about 30 seconds longer. Remove shrimp to a clean bowl.

Add the eggs and swirl the pan to spread them into a thin layer. Cook the eggs, lifting the sides and tilting the pan to allow the uncooked eggs to pour underneath as you would do with an omelet, until the eggs are mostly set, about 1 minute. Remove the pan from the heat and use the slotted spoon to quickly cut the eggs into bite-size pieces, then add them to the bowl of shrimp.

Place the pan over high heat and add the remaining 2 tablespoons of the vegetable oil, swirling the pan to coat it evenly (if at any point during cooking the oil starts smoking, lower the heat). Add the garlic and shallot and stir-fry until fragrant, about 5 seconds. Scatter in the softened rice noodles, and, using tongs, evenly spread the noodles out across the pan, like a net. Let them cook undisturbed for 15 seconds then scoop them in toward the center. Toss the noodles gently then spread them out again. Pour about 1/3 of the seasoning sauce around the edges of the pan, and continue stir-frying the noodles in the same manner, spreading them out and letting them cook undisturbed occasionally, until most of the sauce is absorbed, about 30 seconds more.

Add another third of the sauce and continue to stir-fry in the same manner until most of the sauce is absorbed and the noodles are just tender but not mushy, about 30 seconds. Test a noodle or two: If they are too firm, add about 2 tablespoons of water around the edge of the pan, and continue stir-frying until they are just tender and evenly coated with the sauce.

Return the shrimp and eggs to the pan, along with any juices collected in the bottom of the bowl, and toss to incorporate them into the noodles. Add the remaining third of the seasoning sauce, along with the bean sprouts, scallion greens, and chopped peanuts, and cook, tossing, until they are mixed in and barely heated, about 30 seconds.

**To serve:**

Quickly transfer the noodles to the platter, mounding them at one end. Mound the reserved bean sprouts next to the noodles, and arrange the reserved lime wedges next to the bean sprouts. Sprinkle the peanuts on the noodles in a stripe next to the bean sprouts. Serve hot, passing the small bowls of fish sauce, sugar, and crushed red pepper so that guests can flavor their portions to taste.