

## FROM THE KITCHEN AT SIBOYA BUNGALOWS



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### **PHAD THAI** (*Spicy Thai Noodles*)

After much experimentation and return trips to the Siboya kitchen, I now realize that this dish does best being prepared 1 at a time, 2 max. Any more that that will end in a gummy ball. So, the ingredient amounts listed are for 1 serving. Multiply the amount of ingredients as required for the number of people served.

**Advance prep:** (*prepare and have at the ready... multiple by the number of guests*)

**2 oz dried flat Thai rice noodles 1/8 inch wide** - Soak noodles for 20-25 minutes in enough lukewarm water to cover them. They should be flexible and soft, but not so soft that they can be mashed easily with the fingers. Later cooking in liquid will soften them more. Drain them thoroughly in a colander while preparing the other ingredients. Traditionally they are left in full-length strands, but you may break them in half if you find it easier to stir-fry them that way.

**125 mL (1/2 cup) firm tofu** (1/2" cubes) sautéed till brown on two sides.

**1 green onion** - sliced diagonally into 1" pieces

**25 mL (1 Tbs) dried baby shrimp**

**1 toe chopped garlic**

**1 fresh Thai chili**, chopped

**60 mL (1/4 cup) bean sprouts**

**50 mL (2 Tsp) crushed peanuts**

**1 fresh lime wedge**

### **Method:**

Mix in hot wok...

**50 mL (2 Tbs) vegetable oil**

**25 mL (1 Tbs) soy sauce**

**10 mL (2 tsp) thick sweet soy sauce**

**10 mL (2 tsp) palm sugar** (sub. brown sugar)

**25 mL (1 tsp) "Chili sauce for chicken"** (available at most Asian food stores)

### **Add...**

**1 portion of soaked noodles**

**1 toe chopped garlic**

**1 chopped Thai chili**

**1 portion dried baby shrimp**

**1 portion browned tofu cubes**

Stir fry all... lifting and folding.

### **Add...**

1 egg - move the noodle mix to one side of the wok, break the egg into the space. Break the yolk and scramble quickly and allow to cook, then cover the egg with the noodles and fold to mix.

**Add...**

1 green onion - sliced diagonally into 1" pieces.

Continue the lifting and folding motion, still avoiding breaking the noodles. Cook for about 30 seconds.

Serve topped with a clump of bean sprouts, a generous spoonful of ground peanuts and a wedge of lime.

Or serve toppings separately for each diner to add according to taste.