

Pad Thai

Ingredients

8 oz Rice Noodles (wide and dried)	2 Shallots (diced)
8 clv Garlic (chopped)	2 t Ginger (minced)
4 Eggs	8 oz Shrimp (peeled and deveined)
8 oz Firm Tofu (diced)	1 T Potato Starch
1/4 c Vegetable Oil	2 Lime (juiced)
4 T Fish Sauce	6 T Brown Sugar
6 T Rice Vinegar	2 t Soy Sauce
1 c Bean Sprouts	2 Green Onions (chopped)
1/4 c Cilantro Leaves	1/4 c Roasted Peanuts (ground)

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Instructions

1. Place rice noodles in a shallow bowl and boil enough water to cover them. Cover with boiling water for 10 minutes, until tender, then drain.
2. In a small bowl whisk the eggs with a fork and add a generous dash of salt. Set aside.
3. In another small bowl whisk fish sauce, rice vinegar, brown sugar and soy sauce.
4. Blot tofu with paper towels pressing down firmly. Cut tofu into $\frac{3}{4}$ inch cubes, sprinkle with salt and pepper, and dredge in potato starch.
5. Using a wok on high heat, add 1 tablespoon oil and sear the tofu until crispy. Set aside, on top of a paper towel-lined plate. Add another 1 tablespoon of oil and sear shrimp until pink and cooked through. Add to the plate of tofu and wipe out the pan.
6. Heat 2 tablespoons oil in the wok over medium heat, add shallot, garlic, ginger, and stir, cooking just a few minutes until golden and fragrant. Make a well in the center of the wok, add the whisked eggs. With a metal spatula, scramble them and break them apart into little bits, letting them brown just little, and incorporate them into the shallots continuing to break them into small bits.
7. Add the noodles and toss with the egg mixture, stirring, flipping, frying

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constantly for 3-4 minutes, until noodles become soft and pliable. Add the sauce and cook 1 minute. Add the cooked tofu and shrimp and turn and toss the noodles for a few more minutes. Cook until the noodles are soft with a bite, adding just a little water if it seems too dry.

8. Toss in the bean sprouts, roasted peanuts, green onions, and cilantro. Squeeze in the limes. Taste. Adjust seasoning as needed. Give one more toss and serve immediately.