

Maine Arts Camp

Recipe: Pad Thai the beauty of this is that it should take about 25 minutes to prepare

Chef Charlie Limoggio CEC

Yield: 4 servings

Quantity	Measure	Ingredient	Special Instructions
8	Ounces	Dried flat linguine-width rice noodles *	
¼	Cup	Fish sauce	Nam pla or nuoc nam
¼	Cup	Tamarind juice concentrate	Or 2 tablespoons tamarind paste mixed with 2 tablespoons water
3	Tablespoons	Dark brown sugar	Packed
2	Teaspoons	Chili garlic sauce	
3	Tablespoons	Vegetable oil	
4	Large	Eggs	Beaten to blend
¾	Pound	Medium shrimp	Peeled & deveined
1	Bunch	Scallions	Sliced-green and white parts separated
2	Cups	Mung bean sprouts	About 1/3 pound

Instructions:

1. Place noodles in a medium heatproof bowl. Add boiling water to cover and let stand, stirring frequently, until soft and pliable but not tender, 5–10 minutes (depending on brand). Drain; set aside.
2. Meanwhile, whisk fish sauce, tamarind concentrate, brown sugar, 2 tsp. chili-garlic sauce, and 1/4 cup hot water in another medium bowl.
3. Heat oil in a wok or large skillet (at least 12" in diameter) over medium-high. Add eggs and shrimp and cook, stirring constantly, until shrimp begin to turn pink, about 1 minute. Add white scallion parts, fish sauce mixture, and reserved noodles. Cook, stirring frequently, until sauce is mostly absorbed and noodles are well coated, about 3 minutes. Add green scallion parts, 2 cups bean sprouts, and 1/4 cup peanuts and cook until heated through, about 1 minute more.
4. Divide noodle mixture among plates. Top with cilantro, bean sprouts, and peanuts and serve with lime wedges and chili-garlic sauce.

* Preferably Annie Chun's or Thai Kitchen; also called pad thai noodles or stir-fry rice noodles