RECIPE Pad Thai Noodles



Ready in **30 minutes** Serves **4-6 People**

Ingredients

- ¹/₂ pound dried rice noodles, warm water
- ¹/₂ pound shrimp
- ¹/₄ cup fish sauce
- ¼ cup + 2 tablespoon brown sugar
- ¹/₄ cup + 2 tablespoon rice wine vinegar
- 1 teaspoon catsup or tomato paste
- 4 green onions sliced diagonally
- ½ cup vegetable oil
- 2 cloves minced garlic
- 2 eggs removed from shells
- ³/₄ pound bean sprouts rinsed and drained
- 1 tablespoon Chili sauce (Sambal)
- ³/₄ cup ground roasted, unsalted peanuts
- Lime wedges

Preparation

- Soak and cover noodles in warm water for 15-20 minutes. They should be flexible, not easily mashable. Drain and set aside.
- 2. Peel and devein shrimp, leaving tails intact. *May substitute with chicken or firm tofu.
- Mix the fish sauce, sugar, vinegar, chili paste and catsup and in a bowl. Stir until sugar is dissolved.
- Heat a wok on medium high, add the oil and swirl to cover the pan. Add the garlic, stir until golden, add shrimp - cook until it turns pink. Add noodles, toss lightly to coat them with oil.

- 5. Add the liquid from step 3 and bring to a boil quickly. Stir noodles gently and boil on medium heat until they have absorbed the liquid.
- 6. Using a spatula, lift a portion of noodles on one side of the wok, slip one egg under the noodles and cover. Repeat this step on the other side of the wok.
- Allow eggs to cook until almost dry. Distribute the eggs by gently stirring the noodles. The noodles will be delicate at this point.
- Add the bean sprouts and green onions, toss the entire mixture quickly and gently. Try to avoid breaking the noodles. Cook for 1 minute until sprouts and onions are crisp-tender.
- 9. Serve noodles on a large platter. Sprinkle with peanuts and lime juice and have extra on the side for diners to add as they please.

Tips

Optional garnishes: halved grape tomatoes and cilantro. This adds color and taste.

Spiritual message in this recipe

This recipe is all about the alchemy - blending all kinds of ingredients to create a masterpiece of beauty and flavor

Take a look around you, nature is full of alchemy. God is the ultimate Alchemist!