



Dad39s Pad Thai

Jacob · 30/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

4

Description

This is my fathers pad thai recipe Its the best even better than what youll find at most Thai restaurants I like it because its full of fresh ingredients its not greasy and its satisfying and healthy There is no meat in this recipe

Ingredients

— - ¾ pound bean sprouts - 6 ounces pad thai rice noodles - 4 eggs - 1 pinch salt - 3 tablespoons lime juice - 3 tablespoons ketchup - 1 tablespoon brown sugar - ¼ cup fish sauce - 3 tablespoons peanut oil - 1 tablespoon minced garlic - 1 ½ teaspoons red pepper flakes - 2 cups grated carrots - ? cup chopped peanuts - 1 cup green onions cut into 1-inch pieces

Instructions

1. Bring a pot of water to a boil. Blanch bean sprouts in the boiling water for approximately 30 seconds
2. then remove with a slotted spoon and drain well. When the water returns to a boil
3. add rice noodles. Cook until tender but firm
4. 3 to 5 minutes. Drain and rinse under cold water. Whisk eggs in a small bowl; add a pinch of salt. In a separate bowl
5. stir together lime juice
6. ketchup
7. brown sugar
8. and fish sauce. Heat oil in a wok or large skillet over medium-high heat. Add garlic and fry for a few seconds. Add pepper flakes and carrots; cook for 1 minute then remove from the wok. Add beaten eggs to the wok and gently scramble. When eggs have set
9. pour in carrots
10. sauce
11. bean sprouts
12. noodles
13. peanuts
14. and green onions; toss together.