

Fried Rice Stick Noodles (Pad Thai) Recipe

Ingredients:

400 g dried rice stick noodles, soaked in warm water to soften, drained
6 cloves garlic, peeled, crushed and minced
3 - 4 shallots, peeled and minced
1 teaspoon crushed dried chili flakes
200 g lean pork or chicken, shredded
250 g small or medium shrimps, peeled and de-veined
4 tablespoons fish sauce
2 eggs
1 tablespoon calamansi juice
1 tablespoon sugar
100 g bean sprouts, straggly tails removed
60 ml vegetable oil

Garnish:

4 tablespoons coarsely crushed unsalted roasted peanuts
1 tablespoon dried shrimps, toasted over low heat 4-5 minutes, processed to a powder
1 scallion, finely sliced
2 tablespoons coarsely chopped coriander (cilantro) leaf
2 calamansi, halved
100 g bean sprouts, straggly tails removed

Accompaniments:

crushed dried chili flakes
simple Thai fish sauce and chili dip

Method:

Heat the oil in a wok, add the garlic, shallots and chili and stir-fry for a few seconds. Add the pork or chicken and stir-fry over high heat for 2 minutes. Add the shrimps and stir-fry just until they are just cooked, 2 to 3 minutes. Splash over the fish sauce, stir, then add the eggs, stirring briefly to break up the yolks. Leave for a few seconds until the egg starts to set, then mix it with the pork and shrimps.

Push the cooked ingredients up the sides of the wok and put in the drained noodles in the center. Leave them for a few seconds, then toss to mix well. Add the calamansi juice and sugar and give a quick stir. Put in the bean sprouts and stir-fry for just 30 seconds, mixing well. Transfer immediately to a large serving dish or four individual dishes. Sprinkle with crushed peanuts, shrimp powder, scallion and coriander (cilantro) sprigs. Arrange the bean sprouts and lime pieces around the edge of the noodles and serve together with chili flakes and simple Thai Fish Sauce and Chili Dip.

Note: You could reduce the amount of pork or chicken to 125 g and add 1 firm bean curd (about 125 g); cut the bean curd in ½-inch dice and add as soon as the shrimps have started to turn pink.