

Thai Fried Noodles Recipe

(Phat-Thai Recipe)

Ingredients: Serves 2

200g narrow rice noodles, soaked and drained
3 tablespoons cooking oil
1 tablespoon chopped garlic
1 egg
4 tablespoons diced firm yellow bean curd
80g prawns, shelled and de-veined
½ tablespoon pickled Chinese radish
2 tablespoons sugar
2 tablespoons fish sauce (nam pla)
4 tablespoons vinegar
½ tablespoon paprika
2 tablespoon chopped roasted peanuts
150g bean sprouts
2 stalks scallions, cut into 1" lengths
½ teaspoon ground chili
1 fresh lime, sliced

Method:

In a large frying pan, heat oil over medium-high heat, sauté the garlic and pickled radish for 1 minute; then, add the egg and keep stirring. Add the prawns, bean curd and the noodles; then season with sugar, fish sauce, vinegar, paprika and 1 tablespoon peanuts. Toss and cook for 10 minutes, until noodles turn soft. Then, add the scallions, ground chili and half of the bean sprouts, and remove from heat. Garnish with 1 tablespoon of chopped roasted peanuts. Serve with the remaining bean sprouts with the lime on the side.

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