

Raciones para 1

70 g
Rice noodles

50 g
Soy sprouts

30 g
Green onions

2
Shallots

10
Prawns

2 tablespoons
Fish sauce

2 tablespoons
Cane sugar

1.5 tablespoons
Tamarind paste

1.5 tablespoons
Peanut butter

Powdered chili or chili flakes (to taste)

Lime

Cashews

- 1 Start by hydrating the rice noodles for 1 hour in hot water.
- 2 Prepare the sauce of the Pad Thai by mixing in a bowl the fish sauce, sugar, peanut butter, tamarind paste, chili and a dash of water.
- 3 In a pan, stir-fry the chopped shallot and the chopped garlic. When they start to brown, add the prawns, soy sprouts and the rice noodles.
- 4 Add the sauce on top as well as one egg and stir until all the noodles are well soaked in the sauce and the egg has started to set.
- 5 Serve your Pad Thai with chopped cashews, chili powder and lime and enjoy this exotic dish!

Chef's Notes

<https://cookinglovers.teka.com/en/receta/pad-thai-9/>

