

## 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

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

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