

WINTER: Asian

Pad Thai

My husband and I love meeting for lunch once in a while, and Noodles Restaurant is a place we have enjoyed. I tasted Pad Thai for the first time there and decided to reproduce it at home. So in 2012, Nate and I set out to the Asian market to buy noodles. We came home with noodles, chopsticks, rice candies, and a wok! The wok was inexpensive and fun to use. The first time I made this recipe, I used bottled Pad Thai sauce (you can get it at a regular grocery store in the Asian section), and the whole thing was fun and simple to make. It's a great one-dish meal! That same week, when the little girls earned a new set of play pans, to our surprise there was a tiny wok included. Guess what they wanted to pretend make: pad thai, of course!

rice noodles (we use 13.2 oz./375 g package)

Put the noodles in a large bowl and cover with boiling hot water in it (double the water to noodles), and let the noodles soak while you rinse and prepare the vegetables.

2 cloves (or 1 tsp.) garlic, minced
2 large carrots, peeled and shredded
3-4 green onions or 1/2 a yellow onion, diced
1/4 of a purple cabbage, shredded
1/2 green pepper
handful of bean sprouts
1/2 bunch cilantro, just the leaves
black sesame seeds (maybe 1 tsp.?)
peanuts (optional)

Put the vegetables aside. The carrots, onions, cabbage, and pepper go together; put the rest in a separate spot to add at the very end.

8 eggs (about 1 per person)
butter (maybe 2 T.?)

Put the butter in the hot wok to melt and then crack in the eggs. Scramble them and put them aside in a bowl.

peanut oil
shrimp* (about 3 per person=2/3 lb. for our family)
Thai Kitchen Original Pad Thai Sauce (8 fl oz.)
fish sauce (about 2 T.)

Put some peanut oil in the wok (1/4 cup?) and add the garlic. Let it cook for a second and then add the carrots, onions, and cabbage. When they are cooked al dente ("tender

crunchy”), then take them out. Pour the water off the noodles, put more oil in the wok, sauter the noodles with half the bottle of sauce and the fish sauce. Add the veggies, shrimp, egg, sprouts, cilantro, sesame seeds, and peanuts. Finish and pour into a large bowl. Serve!

Note: You can use the rice candies to practice good manners. We put one at top of each plate on the table. Each time someone interrupted another family member, they had to pass their candy to the right. At the end of the meal, everyone can eat whatever candies they got! Rice candy is fun since you can eat the rice “wrapper” around the candy (not the outside plastic one!).

* Americanized, this recipe is great, because you can add or subtract whatever you want. In place of shrimp, you could use tofu, chicken, or leave them all out. You could also change the veggies to suit your tastes or what’s in your fridge vegetable drawer!