



## **Pad Thai Tofu (or meat of choice)**

### Ingredients:

6 oz	Thai Rice Stick (soaked in water for 15 min and then drained)
3 oz	Fried Tofu (or beef, pork, chicken, or seafood)
3 oz	Bean Sprouts
3 oz	Chives (may substitute Green Onions)
1 oz	Shredded Preserved Radish
1	Whole Egg
½ oz	Vegetable Oil
½ tsp	Minced Garlic
1 oz	Chopped Peanuts
	Chopped Cilantro for garnish

### Tamarind Sauce:

1½ tbsp	White Sugar
1 ½ oz	Tamarind Extract
1 oz	Fish Sauce (Clear) – Tiparo's Brand
1 tsp	Black Soy Sauce

### Procedure:

Prior to cooking, mix the ingredients of the Tamarind Sauce in a separate bowl. Whip until smooth, set on side.

In a hot wok, add vegetable oil and quickly toss and stir fry one egg, tofu, and chopped garlic until tofu and egg are heated. Add Thai Rice Stick noodle to wok and mix. Be careful not to cut the noodles into tiny pieces. Add Tamarind sauce mixture and continue to stir fry. When items blend to an even brown color, quickly add the chives, bean sprouts, radish and continue to stir fry for 30 more seconds. Serve on plate with chopped peanuts on the side. Garnish with cilantro. Serves two.

Black soy, fish sauce, Tamarind Extract, & Shredded preserved radish can be found in any Asian Food store or in Chinatown.