

How to make Pad thai with fresh srimp

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Present to Ms. Netdaw Nilphet

INGREDIENTS INGREDIENTS:PAD THAI SAUCE

◆ Pad Thai Sauce

3-5 fresh shrimp (shelled, cut the back, remove the black line) (as you like)

◆ Yellow tofu (diced) 3 tbsp.

◆ Radish (chopped) 2 tbsp.

◆ Small rice noodles (or rice noodles) soaked in water until soft

◆ Raw bean sprouts

◆ chives (cut into pieces)

1 egg

Vegetable oil (for stir-frying)

Roasted Peanuts (as you like)

Fresh vegetables



INGREDIENTS:PAD THAI SAUCE

2 tablespoons of palm sugar

◆ 2 tablespoons of tamarind juice

1 tsp. chili powder (or according to your taste)

DIRECTIONS

1. Put vegetable oil in the pan. When the oil is hot, add fresh shrimp and stir fry until the shrimp is cooked. Scoop up onto a prepared plate.

2. Add tofu and stir fry in the same pan until golden and fragrant. Followed by chopped radish, stir well enough to combine. Add the prepared Pad Thai sauce and stir until it starts to boil.

3. Add the noodles that have been soaked in water and stir to combine gently, then use a spatula to move the noodles to the side of the pan.

4. Crack the eggs into the pan, pound until cracked, wait until the eggs start to cook, then mix the noodles together. Followed by the prepared shrimp to put on a plate. Served with fresh stir-fry

Roasted Peanuts, Chili Powder and Lime