

## RADISH PAD THAI

### *Ingredients:*

- 1 Tbsp peanuts, unsalted
- 3 Tbsp vegetable oil
- 1 cup cooked shrimps, or tofu
- 1 cup egg noodles, uncooked
- 2 garlic cloves, chopped
- 1 cup bean sprouts
- 1 medium carrot, grated
- 4 radishes, sliced
- 2 Tbsp white vinegar
- 2 Tbsp soy sauce, low-sodium
- 3 tsp sugar
- 2 eggs
- 3 green onions, sliced

**Tip:** instead of sugar, add 3 tsp of our *Homemade Ketchup*. Alternatively, you can add 2 tsp of ketchup and 1 tsp of curry powder for added flavour and spice.



### *Instructions:*

- Roast the peanuts in a frying pan until browned. Stir frequently to avoid burning.
- Grind with a mortar and pestle, or in a food processor. Set aside.
- Preheat 2 Tbsp oil in a medium wok. Add shrimp (or tofu) and fry on medium heat until thoroughly cooked.
- Cook the egg noodles according to package instructions. Rinse under cold water.
- Add the cooked noodles, garlic, bean sprouts, carrot, radish, vinegar, soy sauce and sugar to the wok. Continue to stir.
- Use a small frying pan to cook the eggs. Grease with remaining oil (1 Tbsp) and break the egg yolks. Cook for a few minutes, stirring occasionally.
- Transfer the cooked eggs to the noodle mixture in the wok. Mix well.
- Garnish with roasted peanuts and green onion.

Serves 4

### **Good to know**

*Pad Thai* literally means stir-fry. It is Thailand's popular dish prepared with noodles and shrimp.