

313 MAIN STREET
AMES, IA 50010
515.233.4272

M-W 9:30am-6pm
TH 9:30am-8pm
FR 9:30am-6pm
SA 9:30am-5pm



Easy Pad Thai

Makes about two servings

INGREDIENTS:

8 oz of rice noodles
3 tbsp vegetable oil (divided)
2 eggs
8 oz firm tofu, 1/2" cubes
1/3 cup green onions, sliced
1 cup fresh bean sprouts
1/2 cup crushed peanuts

SAUCE:

1 tbsp sugar □ 2 tbsp fish sauce
4 tbsp soy sauce
2 tbsp rice vinegar
1 tbsp garlic, minced
1 tsp paprika

GARNISHES:

fresh cilantro, lime wedges, peanuts, green onion slices

Directions:

1. In a large pot, bring about 8 cups of water to a boil. Turn off the heat and soak the noodles in the hot water for 3 to 5 minutes, or until the noodles are soft and cooked through. Drain well and rinse with cold water for 30 seconds. Set aside.
2. Mix sauce in a bowl. Combine sugar, fish sauce, soy sauce, rice vinegar, garlic and paprika. Set aside.
3. Prepare all other ingredients. Cut tofu in 1/2" cubes, slice green onions, crack eggs, & chop cilantro.
- 4 In a wok, heat 1 tbsp oil and add tofu. Stir fry tofu until golden brown on all sides, (takes about 5-7 minutes) then remove from wok.
5. In the same wok, heat 2 tbsp vegetable oil. Add eggs and scramble. Add green onions, peanuts, sauce, bean sprouts, and softened rice noodles. Stir-fry for 3 to 5 minutes or until all ingredients are well cooked. Mix well to combine.
6. Serve immediately. Garnish liberally with fresh cilantro, lime wedges, and more bean sprouts.