



QUALITY KITCHENWARE  
COOKING CLASSES & CULINARY INSPIRATION

### **Easy Pad Thai**

*Makes 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.