

Restaurant Style Pad Thai

Ingredients

- 4 tbsp vegetable oil or canola oil (divided)
- 2 cloves garlic, minced
- 4 shallots, thinly sliced
- 8-10 fresh medium sized prawns, cleaned and deveined (or 8 oz. chicken or diced tofu)
- 2 eggs, lightly beaten
- 1 pkg Annie Chun's Pad Thai Rice Noodles (cooked, drained and rinsed as directed for stir fry)
- 1 cup fresh bean sprouts

Sauce

- 4 tbsp lime or lemon juice
- 3 tbsp fish sauce
- 3 tbsp sugar
- 1-2 pinches crushed chilies or pepper flakes
(or try Annie Chun's Pad Thai Sauce)

Garnish

- 2 tbsp chopped fresh cilantro
- 3 tbsp chopped roasted peanuts
- 3 tbsp scallions, thinly sliced
- 1 lime, cut into wedges

Preparation

Heat 2 tbsp oil in wok or pan over high heat. Add garlic, shallots and prawns to pan and cook until prawns are opaque. Transfer to plate. Add remaining 2 tbsp oil to pan then pour in eggs; stir until cooked, about 1 minute. Reduce heat to low, add sauce and noodles to pan and mix well. Then, add cooked prawns and bean sprouts to noodles and toss. Garnish with cilantro, peanuts, scallions, and lime wedges.