

Pad Thai - Thai food

- **Aon, Florence,Julie, Chris**

The most popular stir fried noodles with bean curd, bean sprouts, egg, shallots, topped with ground peanuts.

Method

1. Turn on the flame and put oil in the frypan. Add chicken and eggs cook for 1min.
2. Add noodles to the frypan and cook for 2-3 mins
3. Add sugar, soy sauce, oyster sauce and tamarid and cook for 3 mins. Then add bean sprouts, peanuts, and spring onion and then cook for 7 mins.
4. Put the Pad- Thai on a plate with bean sprouts, peanuts and lemon.

Top-Tip

If you like add cooked meat or lamb, or if you like it spicy, add chilli pepper.