



Prawn Pad Thai

When I go to a Thai restaurant I love Pad Thai. It just tastes so different to anything else I have had. It combines Chinese food and Indian for freshness of flavour and heat, without burning your mouth. Here is a simplified version so that you too can try it at home. I have gone for Prawn Pad Thai, but you can make Chicken Pad Thai or indeed any meat or fish combination. The secret to Thai cooking is having everything prepared first with minimal cooking. You need to be quick. Try and enjoy

Ingredients

- 125g rice noodles** half 250g pack shop noodles
- 3 tbsp lime juice** - that's about 2 limes
- ½ tsp cayenne pepper**
- 2 tsp light muscavado sugar**
- 2 tbsp fish sauce(nam pla)**
- 2 tbsp vegetable oil**
- 200g cooked and peeled prawns**, If using tiger prawns leave the tails on for effect, or you can use chicken or beef
- 4 spring onions** sliced about inch long including leaves
- 140g beansprouts**
- 25g salted peanuts** finely chopped
- coriander leaves** - just a few, roughly chopped
- Extra** – limes to serve and some sweet chilli sauce if you like.

Method

As per instructions on noodles packet. Place in a bowl and pour boiling water over them and leave for about 4 minutes.

Put the lime juice, pepper, sugar and fish sauce in a bowl. Mix together well

Heat the vegetable oil in a frying pan and fry prawns until heated through. Add onions, drained noodles and toss.

Tip in lime juice mixture, beansprouts and most of the peanuts and coriander. Cook for about 1 minute until everything has combined and is hot.

Serve immediately with the rest of the peanuts, coriander and lime wedges .