

Paad Thai

Thai stir-fried noodles. Since most commentators say that there are as many variations as there are cooks in Thailand, I will deliberately avoid the use of the word "classic".

Planning

serves:	4
prep time:	25 mins
cooking time:	10 mins

Ingredients

225 g dried rice noodles
450 g raw prawns, shelled & de-veined
2 tbs groundnut oil
4 cloves garlic, finely chopped
4 shallots, finely sliced
2 fresh Thai chillies, deseeded & chopped
175 g fresh beansprouts
2 eggs, beaten
1 tbs light soy sauce
1 tbs lime juice
2 tbs Thai fish sauce (nam pla)
1 tsp sugar
freshly ground black pepper
1 lime, cut into wedges
3 tbs fresh coriander, chopped
4 spring onions, sliced diagonally
3 tbs roasted peanuts, coarsely chopped
1 tsp dried chilli flakes

Method

Soak the rice noodles in warm water for 20 mins, then drain and set aside.

Heat the oil in a wok over high heat and, when the oil smokes a little, stir-fry the prawns for 2 mins. Remove the prawns with a slotted spoon and set aside.

Back to the wok, add the garlic, shallots and chillies, and stir-fry for 1 minute. Now add the noodles and stir-fry for another minute. Now add the beansprouts, eggs, soy sauce, lime juice, fish sauce, sugar and some ground black pepper and continue to stir-fry for 3 mins. Finally, return the prawns to the wok and stir-fry for another 2 mins.

Turn the mixture onto a platter and garnish with the lime wedges, coriander, spring onions, peanuts and chilli flakes, and serve at once.