

## How to Prep for A Taste of Thai: Pad Thai

CHEF JAMIE CALLISON: Okay, now we're going to talk about pad Thai. The mise en place for this dish. All of this seems kind of overwhelming, but it really is not and it will help your day. So again, I've lined everything up exactly how I want it presented. Not presented, but cooked. So I'm going to start with my oil, I've taken my shrimp, I like the larger shrimp, like the 16-20 size, peeled, de-veined, and I've quartered those so they have removed all the shell, quartered them, they're ready to go. I have my minced garlic. I have my eggs mixed up. My pad Thai sauce, I have it totally ready to go. So my sauce is ready, then I have my lime juice. I have my green onions, chopped peanuts, and then my lime in wedges for garnish. With the beansprouts you have to be really careful. Some people like to leave them whole like this, sometimes I like to rough chop them for inside the pad Thai. But you don't want to cut these until the very last minute, because they'll bruise and turn on you real quick. So make sure that as part of mise en place, you still have them out and ready to go as you start your cooking process, and now I would be able to chop those and then move on. So my noodles, they take about 10 minutes in water, so once you get all your mise en place out and you think you're about ready to start cooking, starting your noodles, so bringing your water to a boil, put those noodles in there, so having those noodles ready before you start cooking is important because your shrimp and everything else is going to cook really quick. This dish will probably take about, total of about 3 minutes to finish, so make sure those noodles aren't sitting in that water too long. Enjoy.