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# Pad Thai

Servings: 4

8 ounces Pad Thai Noodles, Soaked and drained  
3 tablespoons vegetable oil  
6 ounces shrimp, raw, peeled, deveined, tail removed, and medium diced  
4 each eggs, whipped  
2 tablespoons fresh garlic, peeled and minced  
1 cup bean sprouts, rough chopped  
2 tablespoons green onion, sliced thin  
1/4 cup dry roasted peanuts, rough chopped  
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## Pad Thai Sauce

1/2 cup water  
3 tablespoons Peanut Sauce new  
1/4 cup fish sauce  
1/4 cup sugar  
2 tablespoons ketchup  
4 teaspoons lime juice  
2 teaspoons ground fresh chili paste, Add more if you desire spicier  
1 teaspoon Tamarind chutney  
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## Garnish

4 each Lime wedges  
1/2 cup bean sprouts  
1/4 cup dry roasted peanuts  
4 each cilantro sprigs

Place Pad Thai noodles in large bowl and pour boiling water over them, making sure to stir around to prevent sticking together

Let soak for about 10 minutes or until just softened. Drain just prior to cooking Pad Thai

Mix all sauce ingredients together except for peanut sauce and bring to a simmer and remove from heat, Stir in peanut sauce.

Heat wok or large saute pan, add oil and then shrimp

Cook shrimp until it starts to turn a reddish color, move to top of pan and add garlic to shrimp while stirring.

Make sure there is a little oil in the front of the pan and add eggs.

Start stirring eggs immediately with a spatula and thin slowly add to shrimp mixture.

When eggs are cooked but not dry, add Pad Thai sauce, sprouts, green onions and peanuts.

Stir everything together and add noodles

Cook until noodles are done and sauce has thicken slightly

Serve on a warm plate and garnish with fresh cilantro, lime wedges, bean sprouts and peanuts

**Yield: 6 cups**

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*Per Serving (excluding unknown items): 376 Calories; 23g Fat (52.8% calories from fat); 18g Protein; 27g Carbohydrate; 2g Dietary Fiber; 279mg Cholesterol; 450mg Sodium. Exchanges: 0 Grain(Starch); 2 Lean Meat; 1 Vegetable; 0 Fruit; 3 1/2 Fat; 1 Other Carbohydrates.*

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# ***Peanut Sauce***

*Chef- Jamie R. Callison CEC, AAC*

**Servings: 4**

*Sauce*

**2 tablespoons soy sauce**  
**1/4 cup coconut milk**  
**1/4 cup water**  
**2 tablespoons brown sugar**  
**1 teaspoon fresh ginger, minced**  
**2 teaspoons fresh chili paste, Sambal brand works great**  
**2 teaspoons fresh lime juice**  
**1 teaspoon fish sauce**  
**1/4 cup crunchy peanut butter**

Heat all ingredients except peanut butter over low heat for about 3-4 minutes, enough to dissolve sugar.

Add to peanut butter, mix well , and serve at room temperature

**Yield: 1/2 cup**

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*Per Serving (excluding unknown items): 135 Calories; 12g Fat (72.2% calories from fat); 5g Protein; 5g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 596mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 2 Fat.*

