

Thairific Pad Thai Recipe



Ingredients

- Thairific Pad Thai Sauce
- Pad Thai Noodles (3 mm) They can usually be found at FreshCo, Metro, Food Basics or most Asian grocery stores
- Chicken or any meat protein – if you want vegetarian then use Extra Firm tofu – can usually be found at No Frills, FreshCo, Metro and most Asian grocery stores
- Bean Sprouts – usually from No Frills or FreshCo – sometimes Walmart
- Green Onions or chives
- Eggs
- Canola Oil (or vegetable oil)

Instructions

The noodle package that we recommend will actually do 5 portions so the instructions are based on this including all ingredient items – you can adjust up or down as you want for a smaller or larger amount

1. Soak the noodles in water (entire package) for about 2 hours ahead of cooking – this is the ideal time so you noodles are not too hard or too mushy - if you find you are short on time you can soak them so they are pliable (10-15 minutes) and then drop in boiling water for about a minute or two
2. Cut the firm tofu into small to medium size square pieces – We recommend deep frying the pieces in some oil to crisp them up and give a bit more flavour
3. Add oil (about 3 oz) to wok or large frying – wok works best but a large frying pan can work
4. Let heat on high
5. Add 3-5 eggs and let scramble
6. Add chicken or whatever protein you are using (Tofu if vegetarian) and let thoroughly cook
7. Add Thairific Pad Thai Sauce – about 3-4 oz – let simmer for a couple of minutes
8. Add the Pad Thai Noodles – start stir frying the noodles with the eggs and protein so they mix well and the noodles are getting cooked – 3-4 minutes – stir constantly
9. Add another 3 oz of Thairific Pad Thai Sauce – Stir well
10. Add green onions or chives and bean sprouts – a good handful of each or to the amount you would like
11. Remove from heat and serve!

This can be served with crushed peanuts and Thai Sriracha Sauce or for added heat some crushed dry Thai chilies which will not change the flavour but will add some heat!