



Pad Thai

Pad Thai is a staple of Thai menus. Simple and delicious to make at home, or buy our Meals in Minutes and save some time...

Thai Away coconut Curry sauces are ALL Natural, made with fragrant fresh Thai herbs and the highest quality coconut milk.

www.thaiaway.com



PAD THAI

Ingredients:

200g rice sticks
1 egg
2 tbsp oil
1 & ½ cups bean sprouts
½ cup deep fried tofu
¼ cup green onions
1 tbsp salted turnip
½ tbsp vinegar (optional)
4-5 oz Thai Away Pad Thai sauce
(available at Thai Away Restaurants)

Instructions:

1. Soak noodles in warm water for 1 – 1 ½ hours; drain and set aside
2. Dice tofu into squares
3. Slice green onions into ½" slices
4. Cook noodles in boiling water for about 10 sec; drain and set aside
5. Add oil to hot pan, sauté eggs, tofu, green onion and turnip
6. Add noodles and Pad Thai sauce and mix well
7. Toss hot noodle mixture with fresh bean sprouts