

# Pad Thai

Yield: 1 min  
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/steam-chinese-radish-cake-recipe>

## Ingredients:

- 1 tablespoon cooking oil
- 1/2 tablespoon minced garlic
- 1/2 tablespoon shallots minced
- 6 shrimp shelled and deveined
- 1 tablespoon chinese radish salted, chopped
- 1 tablespoon dried shrimp
- 1 tablespoon bean curd dried, cut into cubes
- 1 cup rice noodles if using dried, soak in hot water first until soft
- 1 tablespoon water
- sauce Pad Thai, see below
- 1 egg
- 1/2 cup chinese chives cut into 2 cm strips
- 1/2 cup bean sprouts
- 2 tablespoons roasted peanuts crushed
- 1 bunch cilantro chopped
- 1 lime cut into wedges
- 1 teaspoon chili powder
- 1 teaspoon sugar
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- 1/2 tablespoon white sugar
- 1/2 tablespoon palm sugar
- 1 tablespoon fish sauce
- 1 tablespoon tamarind juice
- 4 teaspoons tamarind paste or 4 tsp tamarind paste + 1 tsp vinegar]
- 1 tablespoon oyster sauce optional

## Nutrition:

1. Calories: 820 calories
2. Carbohydrate: 106 grams

3. Cholesterol: 270 milligrams
  4. Fat: 35 grams
  5. Fiber: 13 grams
  6. Protein: 30 grams
  7. SaturatedFat: 6 grams
  8. Sodium: 2660 milligrams
  9. Sugar: 36 grams
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