

Romantic Nights of Pad Thai | Pad Thai

Yield: 2 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/veg-pad-thai-recipe-indian>

Ingredients:

- 8 ounces rice noodles package of dry, medium width, preferably made in Thailand
- 2 tablespoons pickled radish *, chopped
- 2 shrimp servings of
- 1 cup tofu fried, or extra firm tofu cut into 1in. long by 1/4 in. wide-ish strips
- 2 shallots finely chopped
- 4 garlic cloves minced or smashed in a mortar and pestle
- 2 eggs beaten
- 1/2 cup garlic chives fresh chinese, cut into 2 in. pieces*
- 1 cup bean sprouts fresh
- 1/3 cup tamarind pulp
- 1/4 cup water
- 1/2 cup brown sugar
- 1/2 cup palm sugar finely chopped*
- 1/4 cup fish sauce
- sugar
- red pepper flakes dried
- peanuts crushed
- 1 lime quartered
- bean sprouts extra fresh
- garlic chives extra fresh chinese

Nutrition:

1. Calories: 910 calories
2. Carbohydrate: 167 grams
3. Cholesterol: 220 milligrams
4. Fat: 20 grams
5. Fiber: 9 grams

6. Protein: 31 grams
 7. SaturatedFat: 4 grams
 8. Sodium: 3010 milligrams
 9. Sugar: 101 grams
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