

Classic Pad Thai

Yield: 4 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-thai-hot-pot-recipe>

Ingredients:

- 1 teaspoon minced garlic
- 2 thai chiles very thinly sliced
- 4 1/2 ounces palm sugar or 2/3 cup, 5 oz./155 g firmly packed brown sugar
- 1/2 cup tamarind paste
- 6 tablespoons asian fish sauce
- 1 1/2 teaspoons fresh lime juice
- 7 ounces pad thai noodles
- 2 tablespoons canola oil
- 1 pound large shrimp peeled and deveined
- 1 pinch red pepper flakes
- 3 eggs
- 5 ounces extra firm tofu julienned
- 2 carrots peeled and julienned
- 4 ounces bean sprouts
- 2 green onions white and light green portions, sliced
- cilantro leaves
- roasted peanuts
- lime wedges

Nutrition:

1. Calories: 340 calories
2. Carbohydrate: 46 grams
3. Cholesterol: 160 milligrams
4. Fat: 14 grams
5. Fiber: 3 grams
6. Protein: 13 grams
7. SaturatedFat: 2 grams
8. Sodium: 2180 milligrams
9. Sugar: 39 grams

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