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saucy tofu pad thai

If this cookbook thing doesn't work out, we've always got Bangkok. We'll open a street stall of our own and take the others by storm with our unsurpassed version of their national dish. Sure, our competition will use similar ingredients, but our vibrant Pad Thai will be adored for its spot-on sauce-to-noodle ratio, golden-cooked tofu and still-crispy bean sprouts.

SERVES: 6-8



julie albert & lisa gnat

ingredients

- 1 (1 lb/454g) package wide rice stick noodles
- 4 tsp vegetable oil, divided in half
- 1 (12oz/350g) package extra firm tofu, cut into 1/2-inch cubes
- 2 large eggs
- 3 large egg whites
- 2 cups fresh bean sprouts
- 1/2 cup minced fresh flat-leaf parsley

Sweet Chili Sauce

- 1 1/4 cups Heinz chili sauce
- 1/2 cup packed brown sugar
- 4 tbsp water
- 2 tbsp fish sauce
- 1 tbsp fresh lime juice
- 2 tsp grated fresh ginger
- 2/3 cup coarsely chopped dry roast peanuts, for topping
- Lime wedges, for serving

directions

1. Cook noodles in boiling water for 5 minutes. Drain and rinse under cold water.
2. In a large skillet, heat 2 tsp oil over medium- high heat. Cook tofu for 5-7 minutes, until browned. Remove from pan.
3. Whisk 2 eggs and 3 egg whites. In the skillet, heat remaining 2 tsp oil over medium-high heat. Add eggs and cook for 1 minute, stirring constantly. Set aside.
4. For the sauce, in a medium bowl, combine chili sauce, brown sugar, water, fish sauce, lime juice and ginger. Add sauce and drained noodles to skillet with egg mixture in it. Cook for 2 minutes over medium- high heat. Stir in tofu, bean sprouts and parsley, cooking an additional 3-5 minutes. Serve sprinkled with peanuts and garnished with lime wedges.



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