

KUAY TIAW PAD THAI

F EASY

Last Modified: 01/15/2014

PREP: 2 Hrs
COOK: 15 Min
STIR-FRY

ASIAN

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
1	Cup	Pork Loin	Thin Slice
1	Cup	Large Shrimp (31 / 35 Count) - 7 / Person Is LUCKY	
1/4	Pound	Medium Dried Rice Noodles	Soaked
1/4	Cup	Recipe: Sauce - Pad Thai Sauce	
4	Tbsp	Canola Oil	Divided
2	Large	Eggs	Beaten
1	Tsp	Garlic	Chopped
1/2	Tsp	Chili Garlic Sauce (Huy Fong)	
2	Tbsp	Roasted Virginia Peanuts	Chopped
1	Bunch	Green Onions (Greens Only)	1" Slices
2	Cups	Bean Sprouts (Mung)	
1	Medium	Lime	Wedged

PREPARATION

FACTOID	In Thai - Kuay Tiaw: Dried Rice Noodles. Pad: Stir-Fry. Thai: Thailand. The "secret" to a traditionally, correct Pad Thai is in the perfectly soaked Rice Noodles and the proper order of cooking. This is a quick, easy and tasty dish to make.
NOTE	You may freely substitute cubed Savory Baked Tofu (Bean Curd) or thin sliced Chicken Breast in place of, or in addition to, the Pork Loin.
TOOLS	1) Small Mixing Bowl 2) Medium Mixing Bowl 3) Wok
PREP	2 Hours Before: In a medium mixing bowl, cover the Rice Noodles with cold water and soak them for 1 to 2 hours maximum - drain, cover with a damp paper towel and set them aside. Reserving 1/4 cup of the soaking water. NEVER EVER boil them.
PREP	1 Hour Before: 1) Thin Slice the Pork across the grain into short pieces about 1 inch long and 1/8 inch thick. In a small mixing bowl, cover them with 1/2 cup Water mixed with 1 teaspoon of Baking Soda for 1 hour to tenderize. 2) Peel, de-vein and rinse the Shrimp. Wrap them in damp paper towels and set them aside.
PREP	DISH 1) Chop the Garlic Cloves and set them aside. 2) Lightly beat the Eggs (white streaks OK) and set them aside. 3) Chop the Peanuts and set them aside. 4) Slice the Green Onion greens and add them on top of the Peanuts.
1	Heat the wok over high heat and add in 2 tablespoons of the Oil. As soon as you see slight wisps of white smoke, add in the Garlic - stir-fry until aromatic, being CAREFUL to not burn, about 15 seconds. Add in the Sliced Pork and stir-fry until just done, about 2 minutes. Add in the Shrimp and stir-fry until they just barely begin to turn pink, about 2 minutes. Remove, cover with aluminum foil to keep warm and set them aside.

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2	Add in the last 2 tablespoons of Oil and heat until wisps of smoke appear. Add in the Rice Noodles while stirring (they will try to stick together so add a little water and keep stirring until they separate). You want to stir-fry the Noodles until they just start to brown. Add in the Pad Thai and Chili Garlic Sauces and continue stirring - return the Meat Mixture to the wok, stir and push up on the sides leaving the center open so you can drizzle in the Eggs.
3	If the Wok is dry - add a dash of Canola Oil. Stir in the lightly beaten Eggs and cover with the Noodle Mixture until the Eggs are cooked, about 10 seconds, then stir-fry the mixture so that tiny bits of scrambled Egg are mixed throughout the dish.
4	Add in the Roasted Peanuts, Chives or Green Onions and Bean Sprouts. If the dish seems too dry to you, add in a little of the reserved Noodle soaking water. Toss it to mix well.
SERVE	Transfer it to a serving platter, squeeze the Lime Juice evenly over the top and serve immediately.