

Thai Noodles (Pad Thai)

(Serves 4)

Ingredients:

200 gm (7 ounces) dried flat rice stick noodles
12 medium green prawns
125 gm (4.4 ounces) lean pork
2 cloves garlic
4 tablespoons vegetable oil
2 eggs
60 gm (2 ounces) fresh beansprouts
2 tablespoons fish sauce
1 tablespoon light soy sauce
1 tablespoon sugar
½ teaspoon cracked black pepper
4 garlic chives
1 tablespoon
1 tablespoon roasted peanuts
1 teaspoon roasted chilli flakes
lime or lemon wedges

Preparation:

1. Cut pork into thin slices.
2. Mince the cloves of garlic.
3. Beat the eggs.
4. Chop the coriander.
5. Chop/crush the peanuts.
6. Cut the chives into 4 cm lengths.
7. Soak noodles in boiling water for a few minutes to soften; drain well.
8. Peel prawns, leaving tails on. Cut down centre backs and remove the dark veins; rinse and dry.

Method:

1. Saute pork and garlic in half the oil until pork changes colour.
2. Add prawns and cook briefly and set aside.
3. Wipe the wok with a cloth dipped in oil. Pour in the egg mixture, swirl around so it forms into a very thin omelette and cook until firm underneath. Flip over to cook the other side briefly. Cut into fine shreds and set aside.
4. Quickly saute the beansprouts and remove.
5. Add noodles and remaining oil and stir over high heat for about 1½ minutes.

6. Add the sauces, sugar and pepper and return the prawns, pork, eggs and beansprouts to the pan. Toss together over high heat, then transfer to a serving plate.
7. Garnish with chives, coriander, peanuts and roasted chilli flakes.
Add the lime or lemon wedges.