

Pad Thai with shrimp & tamarind sauce

Total time **30 mins** 20 mins preparation time 10 mins cooking time

INGREDIENTS

10 portion(s)

For the dish:

- 500 g** rice noodles, dried
- 120 ml** vegetable oil
- 1 kg** prawns, peeled and deveined
- 150 g** firm tofu, diced
- 150 g** carrot, cut into thin strips
- 25 g** garlic (5 cloves), finely chopped
- 10** eggs, beaten
- 150 g** mung bean sprouts

For the Pad Thai sauce:

- 500 ml** [Kikkoman Naturally Brewed Less Salt Soy Sauce](#)
- 100 g** tamarind paste
- 100 ml** fish sauce
- 100 ml** lime juice
- 100 g** palm or cane sugar
- 200 ml** water

Garnish:

- 100 g** peanuts, chopped
- 10** sprigs coriander, picked
- 10** lime wedges

PREPARATION

Step 1

Soak the rice noodles in warm water for about 20 minutes until soft.

Step 2

Heat the vegetable oil in a large pan. Fry the prawns for 2–3 minutes, remove and set aside. Fry the tofu for 4–5 minutes. Add the carrot and garlic and fry for a further 1–2 minutes.

Step 3

Add the eggs and cook, stirring, until set and broken up.

Step 4

Add the noodles along with a little of the soaking water. Mix the Kikkoman Less Salt Soy Sauce, tamarind paste, fish sauce, lime juice, sugar and water, add to the pan and stir-fry for 3–4 minutes until well combined. Finally, add the prawns and mung bean sprouts.

Step 5

Serve hot, sprinkled with peanuts and coriander and garnished with a lime wedge.