



## Pad Thaï – Thai fried noodles

### Ingredients

12 tbsp vegetable oil	3 tbsp dark soy sauce
1 kg flat rice noodles	5 tbsp palm sugar
40 large tiger prawns	2 onions
250 g soybean sprouts	10 tbsp “pad thai” paste (tamarind condiment)
250 g unsalted peanuts	120 ml rice vinegar
10 eggs	3 tsp of ground chilli
2 bunches spring onions	

**Persons:** 10

**Cooking time:** 25 min.

**Preparation time:** 45 min.

### Instructions

Steep the rice noodles in luke-warm water for 15 minutes at least, then set aside. Grill the peanuts in the oven, then crush them.

Slice the onion into rings, and finely slice the spring onions.

Peel the prawns and devein them. Whisk the eggs. Set aside.

Heat the oil in a wok. Then fry the onions in the hot wok, add the prawns, the “pad thai” paste, the soy sauce and the palm sugar.

Cook for a few minutes. Add the well-drained noodles, cook while stirring (the noodles must be cooked through). Add the eggs and continue to cook. You can add some of the noodle water if necessary.

Now add the spring onions, the soy sprouts, and sprinkle with the grilled peanuts.

Serve, along with the peanuts, the vinegar and the chilli.

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