



PHAD THAI GOONG SOD (Fried Rice Noodles With Prawns)

Ingredients

- 1/2 cup Oil
 - 1 tbs Chopped garlic
 - 1 tbs Chopped shallots
 - 300 gr Dried rice-flour noodles, soaked in warm water to soften
 - 1 tbs Chopped pickled white radish (optional)
 - 1 piece Diced beancurd
 - 1 tsp Ground dried chillies
 - 4 tbs Sugar
 - 3 tbs Fish sauce
 - 4 tbs Tamarind juice
 - 3 Eggs
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- 500 gr Bean sprouts
 - Bunch of Chinese chives
 - 1/2 cup Ground roast peanuts
 - 1/2 Banana blossom, simmered until tender (optional)

Preparation

- Heat three tablespoons oil in a pan and sauté garlic and shallots.
- Add the noodles and fry, turning constantly to prevent sticking. Remove noodles and set aside.
- Put three more tablespoons of oil into the pan, add the pickled white radish, beancurd and dried chillies. Stir fry for 2 to 3 minutes. Put the noodles back, add sugar, fish sauce and tamarind juice, mix thoroughly. Add half the bean sprouts and Chinese chives, mix together and set aside.
- Put another two tablespoons of oil into heated pan. Break three eggs into the pan and scramble, spreading egg in a thin layer. Put the mixed noodles in the middle and wrap the four sides of the egg round the noodles.
- Serve with the bean sprouts, banana blossom and chives.