

PAD THAI AND SAKU

CHICKEN PAD THAI

Ingredients

For the sauce:

1/2 cup tamarind concentrate

1/2 cup fish sauce

1/3 cup sugar or 1/2 cup of coconut sugar

For the noodles:

8 ounces Thai rice noodles

2 large boneless skinless chicken breasts

1 package of firm tofu

Vegetable oil, for stir-frying

4 cloves red onion, minced

1/4 cup small dried shrimp

1/2 cup sweet-salted radish

2 cups fresh bean sprouts

1 cup Chinese chives, cut in 2" pieces

Crushed red pepper flakes

1/3 cup roughly chopped peanuts, for garnish

Lime wedges, for garnish



Directions

Make the sauce:

In a medium sauce pan, stir together the sauce ingredients and heat on medium-low heat until the sauce thickens a bit. Stir occasionally.

Make the noodles:

Fill a large bowl with warm-hot water. Add the rice noodles and allow them to soak and soften for at least 20 minutes. The noodles will be stir-fried so do not over soak them at this point. You don't want the noodles to be completely cooked yet.

Cut the chicken breasts into thin, 1-inch slices. Cut the tofu into the same size.

It's best to cook pad Thai in small batches, serving 1-2 people, to avoid overcooking the noodles.

Heat a wok or large nonstick sauté pan over medium-high heat. Drizzle some oil into the pan and add a teaspoon of red onion, sweet-salted radish, and dried shrimp. Sauté for about two minutes, then add two tablespoons of tofu and 1/4 cup of chicken (or as much you like for either ingredients). Sauté until the chicken is cooked.

Add a large handful of the noodles to the pan then pour in 1/4 cup of the prepared sauce. Using two flat spatulas, lift and turn the noodles to combine all of the ingredients. (Don't stir the noodles too vigorously or they'll break.) Move the noodles so a side of the pan and add an egg to the opened space. Scramble the egg for a

minute and put the noodles on top of the egg to help it cook. Lift and turn the noodles again to combine everything. Continue cooking until the noodles are soft. Add more sauce if necessary. Then add the bean sprouts and Chinese chives and cook for 1 more minute. The noodles are fully cooked when they are chewy and no longer crunchy.

Top with a little extra bean sprouts and Chinese chives, and chopped peanut. Garnish with lime wedge. If you want it to be spicy, sprinkle some crushed red pepper flakes over it.

Adjusted from: justataste.com

THAI DESSERT: CORN SAKU (TAPIOCA PEARLS PUDDING WITH CORN)



The best things about this tapioca pearls pudding dessert must be the sticky and various tropical fruits with salted creamy coconut topping. This tapioca pudding is one of the foods that is actually really easy to cook with simple ingredients to create a delicious pudding.

Ingredients:

1/2 cup small tapioca pearls
Pandan leaves
1/3 cup sugar
Corn
A pinch of salt
2 cups water
Coconut milk

Directions:

Boil water, turn heat down to low. Add tapioca pearls and pandan leaves to boiling water and gently stir constantly over low heat to prevent the bottom from sticking and avoid scorching. Add corn to the water with the pearl. Boil until tapioca pearls becomes transparent and it will be done when it is nearly all clear (no more white balls).

Add sugar to taste and salt to the boiling tapioca pearls, stir and return to boil once again, remove from heat.

Top with coconut milk.